## Snaking bars

- Inspired around the 3 kings, where this 3 bars brings a festive twist to
snacking. - 3 main flavors that bring fall \& winter essence to the forefront, using
spiced orange, chestnut and vanilla. - Reason for use of chocolate decoration
and/or fillable. - Like the 3 kings, the bronze crumble resinates with elegance
and gifting and these are exactly what they are.


## Recipe

## Spiced

Orange
Bar
chocream
Bianco
OraEge
Zest
Joyipaste
Arancia
All 1g
Spice
Hoscery
Pranrge
Delicrisp
Blanc
Stroforgia
Cioccolato
Bianco
1866gl

Vanilla Vanilla Bar

Bar

CRFOMcream
Bianco
Joy|「̄aste
Vaniglia
Lemzon
Zest
T25Fag

Combine Chococream Bianco, orange zest, Joypaste,honey and all spice to make a smooth orange cream.Place in piping bag for filling. Melt Sinfonia CioccolatoBianco chocolate and Praline Delicrisp Blanc to $40^{\circ} \mathrm{C}$, pipea layer into bar cavity, then top off with a layer of cream. Seal bar off with Sinfonia Cioccolato Bianco chocolate.

Bar
Cresynut
Puree
pzequg
Gianduia
JoyRaste
Vaniglia
Toffeg
D'or
Orafige
Zest
DWiegisp
Misorgtto
latte
Santo
Domingo
38\%
Mi50retto
Fondente
Ecuador
70\%
TE56gl

Combine puree, Pasta Gianduia, Joypaste Vanglia, orangezest and Toffee D'or to smooth cream, place in piping bagready for filling. Melt Delicrisp and Minuetto latte SantoDomingo $38 \%$ chocolate to $45^{\circ} \mathrm{C}$. At $30^{\circ} \mathrm{C}$ line a thin layerinto bar cavity, followed by chestnut cream. Seal the baroff with Minuetto Fondente Ecuador 70\% Chocolate.

## Assembly, layout and finishing

Line the bar molds by spray a thin layer of gold cocoa butte, repeat twice and crystalise. Temper white chocolate and create a thin wall cavity in the bar mold. Fill with the desired creams and finish with decorating with Bronze crumble or alternatively use the Chocolate Chestnut, Chocolate Vanilla Pod, and Chocolate Orange decoration to connect the flavors. Thats the Dobla Touch!

Enjoy this exciting recipe.

## Featured Product(s)

## Chestnut

Chocolate vanilla pod
Bronze crumble

