# 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

| | |
|---|---|
| Chococream Bianco | 200g |
| Orange Zest | 5g |
| Joypaste Arancia | 10g |
| All Spice | 1g |
| Honey | 50g |
| Praline Delicrisp Blanc | 100g |
| Sinfonia Cioccolato Bianco | 500g |
| **Totaal** | **866g** |

## Spiced Orange Bar

Combine Chococream Bianco, orange zest, Joypaste, honey and all spice to make a smooth orange cream. Place in piping bag for filling. Melt Sinfonia Cioccolato Bianco chocolate and Praline Delicrisp Blanc to 40°C, pipe a layer into bar cavity, then top off with a layer of cream. Seal bar off with Sinfonia Cioccolato Bianco chocolate.

## Vanilla Bar

| | |
|---|---|
| Chococream Bianco | 250g |
| Joypaste Vaniglia | 5g |
| Lemon Zest | 2g |
| **Totaal** | **257g** |

## Vanilla Bar

Combine all ingredients together and fill the bar cavity. Pipe a line of Joypaste Vaniglia in base and then fill with Chococream Bianco. Seal bar off with Sinfonia Cioccolato Bianco.

## Chestnut Bar

| | |
|---|---|
| Chestnut Puree | 100g |
| Pasta Gianduia | 200g |
| Joypaste Vaniglia | 2g |
| Toffee D'or | 50g |
| Orange Zest | 4g |
| Delicrisp | 100g |
| Minuetto latte Santo Domingo 38% | 50g |
| Minuetto Fondente Ecuador 70% | 50g |
| **Totaal** | **556g** |

## Chestnut Bar

Combine puree, Pasta Gianduia, Joypaste Vanglia, orange zest and Toffee D'or to smooth cream, place in piping bag ready for filling. Melt Delicrisp and Minuetto latte Santo Domingo 38% chocolate to 45°C. At 30°C line a thin layer into bar cavity, followed by chestnut cream. Seal the bar off 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)



**Bronze crumble**



**Chocolate vanilla pod**



**Chestnut**