

Crunchy chocolate bar with dried flowers, raspberry and mango

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Crunchy chocolate filling

Ingredients:

- **150g.** Milk chocolate coverage
- **280g.** Dark chocolate coverage
- **50g.** Pure toasted hazelnut paste
- **125g.** Hazelnut praline
- **70g.** **Pailleté Ingedíssimo (ref.600905P3)**
- **C.S.** Salt powder
- **Dry Flower Mix Ingedíssimo (ref.608650)**
- **Raspberry Crunch Wetproof Ingedíssimo (ref.608351)**
- **Mango Crunch Wetproof Ingedíssimo (ref.608352)**

Process:

1. Melt the chocolate coating at 45° C.
2. Mix with the pure hazelnut paste and the praline.
3. Pre-crystallize the mixture at 24°C.
4. Add the Pailleté and the salt and mix.
5. Fill the jacketed molds with chocolate previously.
6. Wait for the mixture to crystallize and cover the base of the moulds.

Assembly and finishing

1. Unmold the chocolate bars.
2. Place them on a baking paper.
3. Decorate the milk chocolate bars with ringlets of pre-crystallized black chocolate coverage.
4. Decorate the dark chocolate bars with ringlets of pre-crystallized milk chocolate coverage.
5. Spread over the still liquid chocolate Dry Flower Mix, Raspberry Crunch Wetproof and Mango Crunch Wetproof.