

## Cereal bar with honey and fruit

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SWEETS MASTER

### Ingredients:

- **44g.** Liquid glucose
- **100g.** Manuca honey (tea flower)
- **100g.** Round puffed rice extrusion
- **20g.** Granulated nuts
- **25g.** Cocoa butter
- **20g.** **Diced Apple Ingedíssimo (ref.601101)**
- **20g.** **Diced Orange Ingedíssimo (ref.601102)**
- **20g.** **Mixed Diced Berries Ingedíssimo (ref.601106)**
- **30g.** **Pumpkin Seeds Ingedíssimo (ref.601809)**
- **30g.** **Sunflower Seeds Ingedíssimo (ref.601812)**
- **15g.** **Brown Linseed Ingedíssimo (ref.601811)**

### Process:

1. Heat the glucose with the honey and boil to 128° C.
2. Heat the rest of the ingredients except the cocoa butter in a microwave container.
3. Pour the sugar mixture over the granulated products and stir.
4. Add the melted cocoa butter and keep stirring.
5. Fill rectangular steel molds and press to shape the bars.
6. Unmold and let it crystallize before serving or packaging.