

Freeze-dried strawberry and fig bar

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SWEETS MASTER

Ingredients:

- **135g.** Raw almond praline
- **1g.** Powdered salt
- **25g.** Cocoa butter
- **70g.** **Maltodextrin Ingridíssimo (ref.656711)**
- **20g.** **Freeze Dried Strawberry Ingridíssimo (ref.608204)**
- **20g.** **Freeze Dried Figs Ingridíssimo (ref.608205)**
- **10g.** **Freeze Dried Raspberry Ingridíssimo (ref.608202)**

Process:

1. Melt the cocoa butter and mix with the almond praline and salt.
2. Mix the Maltodextrin with the rest of the ingredients and the previous mixture. The result is a fluffy and super light dough.
3. Press this dough into a small cube mold open at the top and bottom.
4. Slide the pressed cube out of the mold and allow the cocoa butter to crystallize for greater stability.
5. The result is a nibble ideal to accompany coffee in a restaurant. The fruit mix can be whatever you want, exchanging it for other Ingridíssimo toppings.