



## BAD TO THE BONE BAR

### CHOCOLATE BAR

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#### INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%

To Taste

#### PREPARATION

Splatter the mold with Chef Rubber silver and white cocoa butter

Temper and fill chocolate bar molds with Reno x dark 54%. Leave to crystallize

#### FINAL COMPOSITION

- Temper and fill letter molds with reno x white 28% spelling out “bad to the bone” and let crystallize
- Combine silver luster dust with lemon juice and brush letters until fully covered in silver
- Place 2 skeleton hands and the letters on the chocolate bar as desired



**RECIPE CREATED FOR YOU BY NALAH TANN-WILSON**

PASTRY CHEF AMERICAS