



MADAGASCAR 72% DARK CHOCOLATE BAR WITH MACADAMIA WALNUTS AND GRANOLA

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

MACADAMIA WALNUTS

GRANOLA

PREPARATION

- g 1000 Temper MINUETTO FONDENTE MADAGASCAR 72%, cast in a proper polycarbonate mould and
 - g 15 shake gently for a few seconds in order to remove any bubble.
 - g 15 Spread chopped Macadamia walnuts and granola, then make them stick.
- Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER