

# READY, SET, GO!

A Valrhona recipe.

Makes 20 bars.

Level: Easy



## PREPARATION

100	g	Whole almonds
		Oats
45g		Pink Lady apples
100g		Banana
60g		Soft pineapple
20g		Cranberries
20g		Raisins
20g		DARK CHOCOLATE PEARLS
30g		CARAÏBE 66% OR IVOIRE
80g		35% CHOCOLATE

Place the almonds and oats separately on a single tray and bake for 20 minutes at 302°F (150°C) until they are toasted.

Peel the apples and bananas and dice into small cubes. Dry in the oven at 302°F (150°C) for 10 to 15 minutes.

Once they have cooled, roughly blend the almonds in an electric mixer. Mix the oats with the dehydrated fruit, almonds, dried fruit and dark chocolate pearls.

Mix carefully with the chocolate, which you have melted in advance.

Press the mixture into a mold or a dish lined with baking paper to a height of approx. 2 cm. Leave to harden.

## TIP

The fruit can be varied endlessly. All you need to do is keep your cereal, dried fruit and chocolate base.