



## CARABAR SNACK

Bar and Bouchées

Made with: **PRALINE NOISETTE 50% CAMELISE**

Steps: **3**

An original recipe by Romain Grzelczyk

Makes 64 pieces

### 1 HAZELNUT CHOCOLATE WITH ÉCLAT D'OR

300g

**PRALINE  
NOISETTE 50%  
CAMELISE**

300g

**ÉQUATORIALE  
MILK 35%**

120g

**ECLAT D'OR**



Melt the couverture at 115°F (45°C), then mix into the praliné. Pre-set at 80°F (26°C). Add the crushed ÉCLAT D'OR and immediately pour into a frame. Leave to set at 60°F (17°C).

### 2 SALTED HAZELNUT PRALINÉ

800g

**PRALINE  
NOISETTE 50%  
CAMELISE**

80g

**COCOA BUTTER**

1.5g

**FLEUR DE SEL**



Mix the melted praliné and COCOA BUTTER at 115-120°F (45-50°C), then add the fleur de sel. Pre-set at 80°F (26°C). Pour immediately into a frame. Leave to set at 60°F (17°C).

### 3 DARK GIANDUJA WITH ÉCLAT D'OR

330g

**DARK HAZELNUT**



20g **GIANDUJA 34%**  
**ECLAT D'OR**



Melt the gianduja at 115-120°F (45-50°C). Pre-set at 80°F (26°C). Add the crushed ÉCLAT D'OR and immediately pour into a frame. Leave to set at 60°F (17°C).

## ASSEMBLY AND FINISHING

Pour the pre-set Hazelnut Chocolate with Éclat d'Or into a 6mm-tall frame on top of a sheet of confectionery dipping paper covered with a fine layer of milk chocolate.

Leave to set at 60°F (17°C).

Lay a 4mm-thick frame over the first, and pour out the Salted Hazelnut Praliné.

Leave to set at 60°F (17°C).

Add a 2mm-thick frame on top, and pour out the Dark Gianduja.

Leave to set at 60°F (17°C).

Add a 2mm-thick frame on top and pour out the pre-set TULAKALUM 75%.

Immediately place a Crystal-Effect 3D Chocolate Sheet (Ref. 13174) on top.

Before the chocolate is completely set, remove the sheet to create a 3D effect.

Use a slicing machine to immediately cut out 22.5cm strips.

Then cut into 8.5cm bars using a knife.

Leave to set at 60°F (17°C) and a 60% relative humidity level.