



Makes 64 pieces.

Carabar snack



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PASTRY CHEF
VALRHONA

HAZELNUT CHOCOLATE WITH ÉCLAT D'OR

300 g	50% caramelized Hazelnut Praliné	∴ Melt the couverture at 115°F (45°C), then mix into the praliné.
300 g	EQUATORIALE LACTÉE 35%	∴ Pre-set at 80°F (26°C). Add the crushed Éclat d'or and immediately pour into a frame.
120 g	Éclat d'or	∴ Leave to set at 60°F (17°C).

SALTED HAZELNUT PRALINÉ

800 g	50% caramelized Hazelnut Praliné	∴ Mix the melted praliné and cocoa butter at 115-120°F (45-50°C), then add the fleur de sel.
80 g	Cocoa butter	∴ Pre-set at 80°F (26°C).
1,5 g	Fleur de sel	∴ Pour immediately into a frame.
		∴ Leave to set at 60°F (17°C).

DARK GIANDUJA WITH ÉCLAT D'OR

330 g	Dark Hazelnut Gianduja 34%	∴ Melt the gianduja at 115-120°F (45-50°C).
20 g	Éclat d'or	∴ 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

