

REPÚBLICA
DEL CACAO®

Amazonia
75% cacao

#amazonia75



ACHIOTE

Dark Chocolate Banana Bar

INGREDIENTS

for 30 bars of 30 gr each

SHORTBREAD

- 200 gr Unsalted butter
- 250 gr Flour
- 110 gr Sugar
- 15 gr Egg yolk
- 1 piece Lemon zest
- 2 gr Salt
- 1 Vanilla bean

WHITE CHOCOLATE SHORTBREAD

- 140 gr White Chocolate Ecuador 31%
- 500 gr Sablé shortbread
- 30 gr Cocoa butter
- 140 gr Macadamia praliné paste

BANANA GANACHE SACHA AMAZONIA 75%

- 490 gr Dark Chocolate Amazonia 75%
- 300 gr Cream
- 300 gr Roasted banana
- 100 gr Honey

METHOD

SHORTBREAD

In a stand mixer, mix in the sugar, salt and creamy butter slowly. Add the flour, egg yolk and vanilla, mix slowly until an homogeneous mix is obtained. Do not overmix. Set aside in the fridge for a few hours before rolling down. Bake at 160°C (320°F) for 15 minutes.

WHITE CHOCOLATE SHORTBREAD

When the shortbread has been baked and cooled, weigh it out and mix very gently. Blend in the melted República del Cacao White Chocolate Ecuador 31% couverture, cocoa butter and praliné paste. Put in a 6 mm frame. Refrigerate.

BANANA GANACHE SACHA AMAZONIA 75%

Bring the cream, roasted bananas and honey to a boil. Crush and sift. Slowly, pour the hot mixture over the melted chocolate. With a spatula, mix in circular motions to create an elastic and shiny core. This texture must be preserved until the end of the preparation. To perfect the emulsion, use an electric mixer. Place the shortbread base on a 1 cm frame. Let it sit in the refrigerator for 3 hours and cut in any desired way. Bathe in Dark Chocolate Amazonia 75% and decorate.



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