



## ALMOND CARAMEL BAR

Bonbon  
15 units

### INGREDIENTS

#### ALMOND BISCUIT

- 50gr Almond powder
- 50gr Flour
- 50gr Butter
- 50gr Brown sugar

#### CARAMEL GANACHE WITH PANELA (RAW BROWN SUGAR)

- 360gr Ecuador 65% Dark Chocolate
- 280gr Heavy Cream
- 200gr Organic panela (raw brown sugar)
- 35gr Butter

### METHOD

#### ALMOND BISCUIT

Mix all the ingredients in the electric mixer and with the help of the shield form a dough without over beating. Laminate the dough until it reaches a thickness of 3mm and cut the desired size of the mould to use. Cook at 160°C for 12-15 min.

#### CARAMEL GANACHE WITH PANELA (RAW BROWN SUGAR)

Make a dry caramel with the Panela and add the hot heavy cream to form a toffee. When the mixture reaches 45°C add the chocolate. Form a ganache and at 35°C add the butter. Perfect the emulsion with an immersion blender. Place the ganache in the desired moulds and over the cookie.

#### ASSEMBLY

Un-mould the bars and place a thin layer of tempered chocolate on top of the ganache and then place roasted sliced almonds on top. Let crystallize and cover the bars with tempered chocolate.

