



Recipe created by **Bruno Le Derf**

LA MANUFACTURE DU GOÛT



Bruno Le Derf

MoF in 2007 Chocolate-maker

GIANDUJA CRUNCH AND LEMON CHOCOLATE BAR

for 50 bars

Crumble

- 50 g Butter
- 50 g Soft brown sugar
- 50 g Floure
- 50 g Almond powder
- 1 g Salt

Mix all the ingredients together and spread over 4 mm. Bake at 150°C for about 20 to 25 minutes. Leave to cool down and crush.

1st layer: gianduja crunch

- 400 g "Intense Hazelnut" Gianduja
- 100 g Soufflétine (puffed cereal)
- 200 g Cooked plain crumble

Melt the Gianduja at 30°C. Mix all the ingredients.

2nd layer: fresh lemon confit

- 500 g Organic lemons
- 400 g Sugar
- 3 g Yellow pectin
- 100 g Honey

Cut the organic lemons, extract the juice and keep the zest. Blanch the lemon peels in water for 10 minutes. Renew the operation 3 times changing the water in order to remove the bitterness. Then mix the peels and add the lemon juice (about 1/3 of juice for 2/3 of boiled peels). Add the sugar, pectin and honey and cook at 65% Brix temperature or at 106°C. While hot, mix one last time and store in a cool place.

3rd layer: chocolate praliné

- 300 g Praliné Saveurs
- 90 g 70% Dark Yzao® couverture chocolate

Melt the couverture chocolate at 30°C and pour onto the praliné.

Assembly and decoration

In a finger- or bar-shaped silicone mould about 8cm long, put the 1st layer to fill about 3/4 of the mould. Pipe the lemon confit. Pour on the mixture of the 3rd layer. End up by placing a plain shortbread base in the same size as the mould. Leave to crystallize for 12 hours. Remove from the mould and coat with **70% Dark Yzao® couverture chocolate**. If the coating is made using a machine, use the blower to make a wave-shaped decoration on the top. Sprinkle the bar with **Gold chips**.

"Intense Hazelnut" Gianduja	ref. 21100
Saveurs Praliné	ref. 21015
Soufflétine	ref. 21820
70% Dark Yzao® couverture chocolate	ref. 20094
Gold chips	ref. 27432

