



Muesli bars with curry

Code	Ingredient	Brand	g	%	g/kg
	Muesli bar		60	69,85	698,49
	Curry couverture		25	29,10	291,04
44050120	Dried coconut flakes	Sosa	0,20	0,23	2,33
45151047	Cantonese peanut	Sosa	0,50	0,58	5,82
44050925	Wet proof crispy banana	Sosa	0,20	0,23	2,33
	For 18 units		Total 85,90		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Temper the couverture and dip half muesli bars in. Dispose upside down on a tray and decorate with the coconut flakes, wet proof crispy banana and cantonese peanuts.

Muesli bar

Code	Ingredient	Brand	g	%	g/kg
0050300	Puff rice	Sosa	30	10,71	107,14
45152153	Cantonese peanut chunks	Sosa	100	35,71	357,14
44050105	Shreaded coconut	Sosa	40	14,29	142,86
44050518	Banana crispy	Sosa	20	7,14	71,43
58050030	Maltosec	Sosa	30	10,71	107,14
00152508	Honey crispy	Sosa	30	10,71	107,14
	Water		30	10,71	107,14
	For 12 units		Total 280		1000

Mix all the solids and add the water in. Stir well until an homogeneous texture is obtained. Press the dough in a metallic mold 29x9 cm and cook it in the oven, at 110 °C, for 30 minutes. Let it crystallize overnight and cut.

Curry couverture

Code	Ingredient	Brand	g	%	g/kg
00301580	Ariaga Blanche 30% white couverture	Valrhona	800	97,56	975,61
48000233	Madras curry	Sosa	20	2,44	24,39
	For 30 units		Total 820		1000

Melt the couverture up to 40 °C and put it in the conching machine with the curry for an hour and a half. Temper the chocolate down to 26-28 °C and use.