

Hazelnut cream chocolate bar - Protein recipe



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PREPARATIONS AND INGREDIENTS

Yield: 4 chocolate bars

PROTEIN CREAM CHOCOLATE BAR

- 400 g Fit&Pro protein Hazelnut Cream
Icam Professional Code 6695
- 70 g Fit&Pro protein Milk Chocolate 46%
Icam Professional Code 6839
- 20 g Sea-buckthorn Berries
- 130 g Pumpkin seeds

PROCEDURE AND ASSEMBLY

PROTEIN CREAM CHOCOLATE BAR

Create the shell of the chocolate bar using the protein milk chocolate. Toast the pumpkin seeds and leave to cool. Add the sea-buckthorn berries, the protein cream, the toasted pumpkin seeds and the pre-crystallised milk chocolate.

Use for the filling of the chocolate bars. Leave the filling to crystallise and seal the chocolate bar with protein milk chocolate.

Store in a fresh and dry place or at a temperature of 16°C with 45% humidity.

PRODUCT SELECTIONS



Fit&Pro protein hazelnut cream Icam Professional

Hazelnut cream with 23% whey protein for an offer that winks to the latest trends, without sacrificing the taste. It's a source of protein, with an intense hazelnut and toasted flavour. Perfect for use as is, in pastry as a filling or spreadable cream and, in chocolaterie, for praline fillings. Ideal in combination with Fit&Pro 46% Milk Chocolate.



Fit&Pro protein milk chocolate 46% Icam Professional

Milk chocolate enriched with 24% whey proteins and without added sugars, where sucrose is replaced by maltitol. Product source of proteins, with a rounded taste with intense milk notes. Perfect for satisfying customers who are more attentive to an active, sporty and healthy lifestyle.