

# Chocolat Ginger bar



Difficulty

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Products

• Mara



Tools

- Polycarbonate  
Molds
- Spatula

## CHOCOLAT GINGER BAR

	Ingredients	Cooking Method
400 g. 20 g. s/q	<b>Mara</b> Powder Ginger Candied ginger	Melt the <b>Mara</b> chocolat couverture at 40/45°C, add the ginger powder and pre-crystallizer correctly. Fill the molds and add candied ginger.

### Assembly and Finishing

Fill the moulds and decorate with candied ginger.  
Leave to Harden and unmoulding.

*Temperatures and baking time are approximate.*