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## « Claire » Walnut Bar



## **Weight**                      **Ingredients**

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Recipe for 20 pieces

### **Walnut crumble**

150 g	Cane Sugar
150 g	Flour
150 g	Walnuts, chopped
150 g	Butter

Mix all the ingredients and chill. Squeeze the dough through a sieve and spread the crumble on a baking sheet. Bake at 160°C for 15 minutes.

### **Caramel ganache**

90 g	Cream 35%
40 g	Butter
50 g	CARMA® « Carmamella »
30 g	Glucose
300 g	CARMA® couverture « Claire » “Swiss Top” 33%
40 g	CARMA® cocoa butter

Heat the cream, butter, « Carmamella » and glucose to 70°C. Pour over the CARMA® couverture and cocoa butter, melt and blend the mixture. Add to the bar moulds lined with dark CARMA® couverture and leave to set. Seal with pre-set CARMA® couverture and top with crumble.

### **CARMA® products**

35171 « Carmamella », Caramel  
10072 « Claire » “Swiss Top” 33%  
62098 Cocoa butter, coins