



NEVADO CLUSTER BAR

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FINO DE AROMA MASTER CHOCOLATIER

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SERVINGS: 1 SHEET TRAY OR 2 ½ TRAYS

INGREDIENTS:

Cinnamon Sable Base:

- 454g Unsalted Butter
- 57g Brown Sugar
- 255g Icing Sugar
- 4 Eggs
- 13g Ground Cinnamon
- 10g Salt
- 85g Almond Flour
- 794g Flour

Fruit and Nut Filling:

- 560g Walnut Halves and Pieces
- 340g Raisins
- 340g Dried Cranberries
- 454g Royaltine Flakes

White Chocolate Nevado Soft Confection Mixture:

- 1360g White Chocolate Nevado 34%
- 75g Canola Oil
- 480g Water
- ¼g Salt



DIRECTIONS:

Cinnamon Sable Base:

- Cream the butter, confectionery sugar, and brown sugar in a mixing bowl with a paddle attachment.
- Add in the cinnamon, salt, almond flour, and all purpose flour to the creamed butter.
- Roll the dough into a square or rectangle and wrap in plastic. Immediately refrigerate.
- Once in a workable state, remove the dough from the refrigerator and roll out approximately 3/16" onto the entire prepared sheet pan. Dock the dough to prevent unnecessary rising or air pockets.
- Bake in a preheated 176°C oven for 15 to 20 minutes, or until baked to a light golden brown color.
- Cool and set aside while preparing chocolate.

Fruit and Nut Filling:

Weigh out all the dried ingredients and set aside.

White Chocolate Nevado Soft Confection Mixture:

- Place the melted white chocolate Nevado in a large plastic container. Melt completely before adding in the canola oil and blend well.
- While mixing, incorporate the water very slowly till it appears to emulsify with a slightly thickened viscosity.
- Add in the dry ingredients and mix well. Immediately dispense this mixture onto the sheet tray with the sable base.
- Level out the chocolate fruit mixture and allow to set in a cool room before cutting into desired portions.

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Note:

A thin coat of untempered white chocolate should be spread onto the sable, then immediately spreading the cluster mix onto this prepared sable base.

White chocolate Nevado 34% can be replaced with Claro de Luna 37%.