



## CRUNCHY PISTACHIO DARK CHOCOLATE BAR

ECUADOR SINGLE-ORIGIN 70% DARK CHOCOLATE BAR WITH PISTACHIO CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

**DIFFICULTY LEVEL**



### CHOCOLATE SHELL

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#### PREPARATION

Line polycarbonate chocolate moulds with the tempered single-origin chocolate to create a sort of thin "shell".

Let crystallize at 15°C for a few minutes.

### CRUNCHY FILLING

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#### PREPARATION

Melt all ingredients together at 30°C.

### CRUNCHY FILLING

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#### INGREDIENTS

PRALIN DELICRISP PISTACHE

g 250

CHOCOSMART CIOCCOLATO

g 200

SALT

g 2

#### PREPARATION

Melt all ingredients together at 30°C.

## FINAL COMPOSITION

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously.

Let crystallize at 15°C for a few minutes, then close with the tempered chocolate.

Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.

## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

## AMBASSADOR'S TIPS

As an alternative, the outer shell of the chocolate bar can be made with any other kind of dark chocolate from SINFONIA or MINUETTO range of products.