



PISTACHIO NAKED SHELL

PISTACHIO FILLING

INGREDIENTS

PRALIN DELICRISP PISTACHE

g 700

NOBEL PISTACCHIO

g 300

PREPARATION

-Melt the NOBEL PISTACCHIO in a microwave until the temperature of 45 °C is reached.

-Combine the PRALIN DELICRISP PISTACCHIO and mix.

CLOSURE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

To Taste

FINAL COMPOSITION

-When the pistachio filling will have a temperature around 27 °C, put it inside the white TRUFFLE SHELL of DOBLA, leaving a few millimeters from the edge.

-Once the filling has solidified, close the truffle with the SINFONIA CIOCCOLATO BIANCO and place the [DOBLA PETALS MINI GREEN](#) (COD. 48020) decoration on it.

RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF