



## PISTACHIO NAKED SHELL

### PISTACHIO FILLING

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#### 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

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#### 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