



PISTACHIO AND MANDARIN BARS

STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO PISTACCHIO	
TRITATO DI PISTACCHIO SGUSCIATO PRALINATO	To Taste
MANDARIN CANDID CUBES 4X4 CESARIN	To Taste

FINAL COMPOSITION

Temper the **Sinfonia Cioccolato Pistachio** at 26.5°C, pour into the appropriate polycarbonate molds and vibrate them for a few seconds to eliminate any air bubbles.

Adhere the **Candied Mandarin** and the **Caramelized Pistacho Pieces**, place in the crystallizer.

RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF