



## PISTACHIO CRUNCHY CHOCO BON BON

### DARK CHOCOLATE BON BON WITH PISTACHIO FILLING

DIFFICULTY LEVEL



#### CHOCOLATE OUTER SHELL

##### INGREDIENTS

RENO CONCERTO FONDENTE 58% - TEMPERED

To Taste

##### PREPARATION

Use tempered RENO CONCERTO FONDENTE 58% to fill a silicone mould for choco bon bons.

Gently shake and tap the mould to remove any bubble.

Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.

Clean the borders of the mould from the chocolate in excess and let crystallize.

#### CRUNCHY PISTACHIO FILLING

##### INGREDIENTS

PRALIN DELICRISP CLASSIC - HEATED TO 40°C

g 500

CHOCOCREAM PISTACCHIO

g 500

##### PREPARATION

Combine all the ingredients. Use the mixture at 28°C.

##### FINAL COMPOSITION

Fill the chocolate shells with the crunchy filling and let crystallize.

Close the shells with tempered RENO CONCERTO FONDENTE 58% and let crystallize.

Wait for the choco bon bons to be fully crystallized before unmoulding.

