



## CRUNCHY TRUFFLE: PISTACCHIO

### TRUFFLE BASE

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#### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

JOYCREAM PISTACCHIO

RUM

g 450

g 600

g 50-60

#### PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM PISTACCHIO (pistachio).

Combine rum, then stir until the ganache becomes quite thick.

Let it rest for 10 minutes.

### FINISHING

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#### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

CHOPPED PISTACHIOS

To Taste

To Taste

#### FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into chopped pistachios or, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% and roll them into chopped pistachios immediately after.

Keep in a cool and dry place (15-20°C).

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

#### AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products in the same amount.  
Rum can be replaced by 150g of ZUCCHERO INVERTITO.