



## WHITE CHOCOLATE BAR WITH PISTACHIO & RED FRUITS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

**DIFFICULTY LEVEL**



### STEP 1

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#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

CHOPPED PISTACHIOS

DRIED RED FRUITS

#### PREPARATION

g 1000

Temper SINFONIA CIOCCOLATO BIANCO 34%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

g 15

Spread pistachios and dried red fruits, then make them stick.

g 15

Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.

**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER