



WHITE CHOCOLATE BAR WITH PISTACHIO & RED FRUITS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

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