



CRUNCHY PISTACHIO WHITE CHOCOLATE BAR

WHITE CHOCOLATE BAR WITH PISTACHIO CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

CHOCOLATE SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% g 600

PREPARATION

Line polycarbonate chocolate moulds with the tempered chocolate to create a sort of thin "shell".
Let crystallize at 15°C for a few minutes.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP PISTACHE g 250
CHOCOSMART CIOCCOLATO BIANCO g 200
SALT g 2

PREPARATION

Melt all ingredients together at 30°C.

FINAL COMPOSITION

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously.
Let crystallize at 15°C for a few minutes, then close with the tempered chocolate.
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

AMBASSADOR'S TIPS

As an alternative, the outer shell of the chocolate bar can be made with RENO CONCERTO BIANCO 31%.