



## CRUNCHY PISTACHIO WHITE CHOCOLATE BAR

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

### CHOCOLATE SHELL

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#### 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

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#### 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%.