



PISTACHIO TRUFFLE

WHITE CHOCOLATE TRUFFLE WITH CREAMY PISTACHIO FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL WHITE

PISTACHIO FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO	g 800
CRUNCHY BEADS WHITE	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	To Taste
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DECORATION

INGREDIENTS

CHOPPED PISTACHIOS	To Taste
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FINAL COMPOSITION

Place 3-4 CRUNCHY BEADS WHITE inside the DOBLA TRUFFLE SHELL WHITE.

Fill up with CHOCOCREAM PISTACCHIO (pistachio).

Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.

Roll into chopped pistachios to decorate and let crystallize.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products.

In this case, use melt NOBEL BIANCO (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BIANCO (35°C).