



PISTACHIO NAKED SHELL

PISTACHIO FILLING

INGREDIENTS

PRALIN DELICRISP PISTACHE
NOBEL PISTACCHIO

g 700
g 300

PREPARATION

-Melt the NOBEL PISTACCHIO in a microwave until the temperature of 45 °C is reached.
-Combine the PRALIN DELICRISP PISTACCHIO and mix.

CLOSURE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

To Taste

FINAL COMPOSITION

-When the pistachio filling will have a temperature around 27 °C, put it inside the white TRUFFLE SHELL of DOBLA, leaving a few millimeters from the edge.
-Once the filling has solidified, close the truffle with the SINFONIA CIOCCOLATO BIANCO and place the [DOBLA PETALS MINI GREEN](#) (COD. 48020) decoration on it.



RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF