



PISTACHIO TROPICAL PRALINE

TASTY CHOCCOLATE BON BON

DIFFICULTY LEVEL



CHOCOLATE SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - TEMPERED AT 28°C

To Taste

PREPARATION

Fill the mold with chocolate.

Vibrate and turn the mold upside down to remove excess chocolate.

Clean up excesses and set to crystallize.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP TROPICAL

g 100

PREPARATION

Spread the PRALIN DELICRISP at 3mm thickness over a sheet of baking paper.

Cool in the refrigerator until completely hardened.

Cut discs slightly smaller than the diameter of the praline and refrigerate.

PISTACHIO CREMINO

INGREDIENTS

NOBEL PISTACCHIO - MELTED AT 40°C

g 100

CHOCOCREAM PISTACCHIO

g 70

PREPARATION

Mix the two products.

Use the cremino at a temperature of 28 ° C.

FINAL COMPOSITION

Fill the pralines by 3/4 with the pistachio cremino.

Insert the PRALIN DELICRISP disc and set it to crystallize until completely hardened.

Close the pralines with tempered chocolate.

Wait for complete crystallization before removing the pralines from the mold.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF