



## PISTACHIO CHOCO BON BON

### CHOCO BON BON WITH CREAMY FILLING

**DIFFICULTY LEVEL**



#### CHOCOLATE OUTER SHELL

##### INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

To Taste

##### PREPARATION

Use tempered RENO CONCERTO LATTE 34% to fill a polycarbonate mould for choco bon bons.

Gently shake and tap the mould to remove any bubble.

Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.

Clean the borders of the mould from the chocolate in excess and let crystallize.

#### PISTACHIO GANACHE

##### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELT AT 30°C

g 1000

CHOCOCREAM PISTACCHIO - AT ROOM TEMPERATURE

g 1000

CHOPPED PISTACHIOS

g 200

PISTACHIO POWDER

g 100

##### PREPARATION

Combine all the ingredients.

Use the ganache at 28°C.

## FINAL COMPOSITION

Fill the chocolate shells with the pistachio ganache.

Let crystallize until fully hardened.

When done, close the shells with the tempered chocolate and let crystallize.

Wait for the choco bon bons to be fully crystallized before unmoulding.