



PISTACHIO DARK CHOCOLATE BON BON

MOULDED CHOCO BON BON

DIFFICULTY LEVEL



PISTACHIO CRUNCHY FILLING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - MELTED AT 40°C

g 100

PRALIN DELICRISP PISTACHE

g 400

PREPARATION

Gently combine the two products to obtain an homogeneous mixture.

CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 30°C

g 500

STEP 3

INGREDIENTS

MINUETTO FONDENTE ECUADOR 70% - TEMPERED

To Taste

FINAL COMPOSITION

Use CHOCOSMART CIOCCOLATO to fill round silicone moulds 1/3 of their volume.

Let crystallize at 12-15°C for about 1 hour.

Fill up with the pistachio crunchy filling and let crystallize at 12-15°C.

Spread a thin veil of dark chocolate (not tempered) onto the top surface of each choco bon bon. Wait for 10 minutes, then unmould and cover with the tempered chocolate.

Decorate as you like most.