



CRUNCHY TRUFFLE: PISTACCHIO

TRUFFLE BASE

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

JOYCREAM PISTACCHIO

RUM

g 450

g 600

g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM PISTACCHIO (pistachio).

Combine rum, then stir until the ganache becomes quite thick.

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

CHOPPED PISTACHIOS

To Taste

To Taste

FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into chopped pistachios or, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% and roll them into chopped pistachios immediately after.

Keep in a cool and dry place (15-20°C).



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products in the same amount.
Rum can be replaced by 150g of ZUCCHERO INVERTITO.