



WHITE CHOCOLATE BAR WITH PISTACHIO & RED FRUITS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

CHOPPED PISTACHIOS

DRIED RED FRUITS

PREPARATION

- g 1000 Temper SINFONIA CIOCCOLATO BIANCO 34%, cast in a proper polycarbonate mould and shake
 - g 15 gently for a few seconds in order to remove any bubble.
 - g 15 Spread pistachios and dried red fruits, then make them stick.
- Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER