

## WHITE CHOCOLATE BAR WITH PISTACHIO & RED FRUITS

## RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL B B B







## STEP 1

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO BIANCO 33%	g 1000	Temper SINFONIA CIOCCOLATO BIANCO 34%, cast in a proper polycarbonate mould and shake
CHOPPED PISTACHIOS	g 15	gently for a few seconds in order to remove any bubble.
DRIED RED FRUITS	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

