



## PISTACHIO AND ORANGE BAR

### OUTER SHELL

#### INGREDIENTS

BURRO DI CACAO - BLACK

BURRO DI CACAO - GREEN APPLE

BURRO DI CACAO - YELLOW LEMON

BURRO DI CACAO - WHITE

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED AT 29°C

To Taste

To Taste

To Taste

To Taste

To Taste

#### PREPARATION

Pre-crystallize the black cocoa butter at 28°C

Using a brush create some dots of black coloured cocoa butter on the inside of the mould.

Remove the excess with a rasp and let crystallize.

Use a spray gun to cover just the half of the inside of the mould with the green apple cocoa butter (always at 28°C).

Remove the excess with a rasp and let crystallize.

Spray with tempered yellow lemon cocoa butter the other half of the mould.

Let it crystallize well.

Spray all the mould with tempered white cocoa butter.

Remove the excess and let crystallize.

Create a thin chocolate shell using SINFONIA MILK CHOCOLATE 38%, remove the chocolate in excess from the mould and let crystallize.

### ORANGE FILLING

#### INGREDIENTS

FARCICIOCK ORANGE - CESARIN

To Taste

## PISTACHIO FILLING

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### INGREDIENTS

CHOCOCREAM PISTACCHIO

NOBEL PISTACCHIO

CHOPPED PISTACHIOS

g 200

g 60

g 30

### PREPARATION

Melt the NOBEL PISTACCHIO at 40°C.

Mix it with CHOCOCREAM PISTACCHIO and pistachio ribs.

The filling has to be used at 26°C.

### FINAL COMPOSITION

Fill each chocolate bar halfway with the pistachio filling and let crystallize.

Pour a layer of orange filling.

Fill bars with another layer of pistachio filling.

Place the chocolate bar to crystallize and, when they are totally crystallized, close them with the tempered SINFONIA MILK CHOCOLATE.

Once the CHOCOLATE BARS are totally crystallized they can be removed from the mold.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF