



## PISTACHIO DARK CHOCOLATE BON BON

### MOULDED CHOCO BON BON

DIFFICULTY LEVEL



#### PISTACHIO CRUNCHY FILLING

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##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO - MELTED AT 40°C	g 100
PRALIN DELICRISP PISTACHE	g 400

##### PREPARATION

Gently combine the two products to obtain an homogeneous mixture.

#### CHOCOLATE FILLING

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##### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 30°C	g 500
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#### STEP 3

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##### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70% - TEMPERED	To Taste
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## 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.