

WHITE CHOCOLATE BAR WITH PISTACHIO & RED FRUITS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL B B B







STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO CHOPPED PISTACHIOS

DRIED RED FRUITS



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

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.

