



PISTACHIO AND ORANGE BAR

chef Intermediate level

OUTER SHELL

INGREDIENTS

BURRO DI CACAO

PREPARATION

qb 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.

PISTACHIO FILLING

Melt the NOBEL PISTACCIO at 40°C.
Mix it with CHOCOCREAM PISTACCIO and pistachio ribs.
The filling has to be used at 26°C.