

PISTACHIO AND ORANGE BAR

Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

OUTER SHELL

BURRO DI CACAO - BLACK	qb	Pre-crystallize the black cocoa butter at 28°C
BURRO DI CACAO - GREEN APPLE	qb	Using a brush create some dots of black coloured cocoa
BURRO DI CACAO - YELLOW LEMON	qb	butter on the inside of the mould.
BURRO DI CACAO - WHITE	qb	Remove the excess with a rasp and let crystallize.
SINFONIA CIOCCOLATO LATTE 38% - tempered at 29°C	qb	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 whit 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

CHOCOCREAM PISTACCHIO	200g	Melt the NOBEL PISTACCHIO at 40°C.
NOBEL PISTACCHIO	60g	Mix it with CHOCOCREAM PISTACCHIO and pistachio ribs.
chopped pistachios	30 g	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.

irca GROUP

Extraordinary made simple.