



# PISTACHIO AND ORANGE BAR

👤 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 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

Melt the NOBEL PISTACCHIO at 40°C.

Mix it with CHOCOCREAM PISTACCHIO and pistachio ribs.

The filling has to be used at 26°C.