



# TORRONE SOFT PISTACIO AND MILK CHOCOLATE

👤 Basic level

## torrone morbido

### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

[PRALIN DELICRISP CLASSIC](#)

Caramelized Pistachio Pieces

### PREPARATION

250g

250g with the melted chocolate, mix all the ingredients together and place in the

100g mold cool in the refrigerator unmold

## Final composition

remove from the mold,

It is also possible to place a screen print to have a design on the upper part of the nougat

Store at covered warehouse temperature



RECIPE CREATED BY:

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