



EMOTICON BON BON - LOVE

👤 Intermediate level

PRALINA LAMPONE E PISTACCHIO



RECIPE CREATED BY:
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Pastry Chef

PISTACHIO FILLED

CHOCOCREAM PISTACCHIO
NOBEL PISTACCHIO

160g
40g

- Melt the NOBEL PISTACHIO at 45°C.
- Combine the NOBEL PISTACHIO with the CHOCOCREAM PISTACCHIO.

FINAL COMPOSITION

- With the help of a pastry bag, insert the raspberry filling into DOBLA's TRUFFLE SHELL HAPPIES ASSORTMENT.
- Finish it all with the pistachio filling.
- Close with a drop of white chocolate.

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GROUP

Extraordinary
made simple.