

EMOTICON BON BON - LOVE

Intermediate level

PRALINA LAMPONE E PISTACCHIO



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

PISTACHIO FILLED

CHOCOCREAM PISTACCHIO	160g	- Melt the NOBEL PISTACHIO at 45°C.
NOBEL PISTACCHIO	40g	- Combine the NOBEL PISTACHIO with the CHOCOREAM PISTACHIO.

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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Extraordinary made simple.