



CHOCOLATE, TOFFEE AND PISTACHIO INGOT

Makes 4 ingots with Martellato's polycarbonate mould 'Choco Log Flat MA6100'

DIFFICULTY LEVEL



WHITE AND DARK CHOCOLATE OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO - TEMPERED AT 29°C

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED AT 31°C

PREPARATION

To Taste

Spray the polycarbonate mould with an edible rust-brown color and let it dry.

To Taste

Use tempered SINFONIA BIANCO 34% to create the first chocolate outer shell and let crystallize completely.

Create a second outer shell using SINFONIA FONDENTE 68% previously tempered at 31°C and let crystallize completely.

TOFFE PISTACHIO SOFT GANACHE

INGREDIENTS

TOFFEE D'OR CARAMEL

JOYCREAM PISTACCHIO

WATER

g 100

g 200

g 25

PREPARATION

Bring the water to a boil.

Add TOFFEE D'OR and mix.

Add JOYCREAM and mix again.

DARK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO

To Taste

PREPARATION

Melt CHOCOSMART at 28-30°C

FINAL COMPOSITION

Fill every ingot with a layer (60 gr) of toffee and pistachio soft ganache.

Fill another time with a second layer of CHOCOSMART (50 gr) previously melted at 28-30°C. Don't fill completely, leave a thin layer to close the chocolate ingot.

Let it cool at 15-16°C for 15 minutes.

Close the ingot with tempered SINFONIA FONDENTE 68%, let it crystallize before unmoulding.