



## EMOTICON BON BON - LOVE

PRALINA LAMPONE E PISTACCHIO

**DIFFICULTY LEVEL**



### JELLY RASPBERRY

#### INGREDIENTS

FARCICIOCK LAMPONE - CESARIN

To Taste

### PISTACHIO FILLED

#### INGREDIENTS

CHOCOREAM PISTACCHIO

NOBEL PISTACCHIO

#### PREPARATION

g 160

- Melt the NOBEL PISTACHIO at 45°C.

g 40

- 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.



RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF