



# WHITE CHOCOLATE BAR WITH PISTACHIO & RED FRUITS

RECIPE FOR 10 CHOCOLATE BARS (100g each)

**DIFFICULTY LEVEL**



## Step 1

### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

CHOPPED PISTACHIOS

DRIED RED FRUITS

g 1000

g 15

g 15

### PREPARATION

Temper SINFONIA CIOCCOLATO BIANCO 34%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

Spread pistachios and dried red fruits, then make them stick.

Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER