



## EMOTICON BON BON - LOVE

### PRALINA LAMPONE E PISTACCHIO

DIFFICULTY LEVEL



#### JELLY RASPBERRY

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##### INGREDIENTS

FARCIOCK LAMPONE - CESARIN

To Taste

#### PISTACHIO FILLED

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##### INGREDIENTS

CHOCOREAM PISTACCHIO

g 160

NOBEL PISTACCHIO

g 40

##### PREPARATION

- Melt the NOBEL PISTACHIO at 45°C.

- 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