

Pistachio praliné chocolates



Pistachio flavored Brittany shortbread

165g butter
144g granulated sugar
66g egg yolks
3g salt
219g flour
9g baking powder DIV0004083
6g natural pistachio taste flavor ACN0005958

Sand together butter, sugar, salt, flour and baking powder.
Add the egg yolks and the flavor and mix until having a smooth dough
Roll out at 2mm between 2 guitar paper then freeze.
Unmold on a silpat® then put a square mold on top and cut.
Bake in the mold at 170°C during 14 minutes

Pistachio gianduja

250g pure pistachio paste PFS0003061
100g icing sugar
250g white chocolate
3g natural pistachio taste flavor ACN0005958

Melt the white chocolate then add the icing sugar and the pistachio paste.
Blend then cooldown at 24-25°C.
Pour on top of the Brittany shortbread then leave crystallize for a night.
Cut squares then dip in dark chocolate.