



## NOCCIOLATO BIANCO AND COOKIE BOB BON

### HAND DIPPED BON BON

DIFFICULTY LEVEL



### NOCCIOLATO BIANCO CREMINO

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#### INGREDIENTS

GRANELLA DI BISCOTTO

SINFONIA NOCCIOLATO BIANCO - TEMPERED AT 28°C

PASTA NOCCIOLA STABILIZZATA

To Taste

g 1000

g 50

#### PREPARATION

In silicone molds insert some cookie crumble.

Combine the chocolate and the hazelnut paste and mix well.

Pour in the silicone molds filling them almost completely.

Refrigerate for about 20 minutes.

Remove from the fridge and fill all the remaining space with melted NOCCIOLATO BIANCO.

### COATING AND DECORATION

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#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED

CRUNCHY BEADS MILK

To Taste

To Taste

#### FINAL COMPOSITION

Hand dip the cremino with the tempered chocolate.

Decorate with the CRUNCHY BEADS.