



## COINTREAU LIQUEUR

### CHOCOLATE SHELL

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#### INGREDIENTS

DOBLA To Taste

### COINTREAU LIQUEUR

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CASTER SUGAR	g 1000
WATER	g 300
	g 325
PURE ALCOHOL	g 65

#### PREPARATION

Bring water and sugar to 106°C, let cool slightly and add the liqueur already mixed with pure alcohol.

Allow to cool and dress inside the Truffle Shell Dobra

#### FINAL COMPOSITION

Then proceed to fill the DOBLA Truffle Shell by placing the hg 4x4 CESARIN orange inside the bowl and reaching the edge of the Truffle with the liqueur.

Once the liqueur has crystallized, cover the Truffle Shell with a chocolate of your choice and then dip it in cocoa.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF