



TRUFFLES WITH CORNFLAKES

STEP 1

INGREDIENTS

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| NOCCIOLATA BIANCA | g 600 |
| RENO CONCERTO FONDENTE 58% | g 450 |
| CORN FLAKES | g 200 |
| LIQUEUR | g 50 |

PREPARATION

NOCCIOLATA WHITEg 600 RENO DARK 40/42g 450 Cornflakes g 200 Vanilla or maraschino alkoholate g 50 Melt the RENO DARK 40/42 chocolate at 45°C and mix it into the NOCCIOLATA WHITE, then add the cornflakes and the selected alkoholate and mix until it is smooth and uniform. Use hands or a pastry bag to form small balls of the desired size. Cover with tempered RENO MILK 37/39 and decorate with RENO WHITE 38/40 or roll them in cocoa powder.

STEP 2

INGREDIENTS

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| RENO CONCERTO LATTE 34% | To Taste |
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