



## GIANDUJA TRUFFLES

### STEP 1

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#### INGREDIENTS

NOCCIOLATA  
RENO CONCERTO GIANDUJA LATTE 27%  
GRANELLA DI NOCCIOLA

g 600  
g 450  
g 300-350  
g 50-70

#### PREPARATION

Melt the chocolate at 45°C and mix it into the NOCCIOLATA, then add the HAZELNUT GRANULES and the chosen alcoholate and mix until smooth. Use hands or a pastry bag to form small balls of the desired size and roll them in cocoa powder or in HAPPYCAO.