



GIANDUJA TRUFFLES

STEP 1

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.