



## DARK CHOCOLATE TRUFFLES

RECIPE TO MAKE DELICIOUS DARK CHOCOLATE TRUFFLES

DIFFICULTY LEVEL



### GANACHE FOR THE TRUFFLES

#### INGREDIENTS

CHOCOCREAM DARK	g 600
RENO CONCERTO FONDENTE 58% - MELTED AT 45°C	g 400
GRANELLA DI NOCCIOLA	g 300
RUM	g 70-100

#### PREPARATION

Combine all the ingredients to get a uniform mass  
Shape some small balls, either by hand or with a pastry bag.  
Refrigerate for a few minutes.

### COATING AND DECORATION

#### INGREDIENTS

HAPPYKAO	To Taste
----------	----------

#### FINAL COMPOSITION

Roll the truffles into HAPPYCAO.

Place them in a sieve and shake gently in order to remove the excess of HAPPYCAO.