



## LOLLYCHOC

### CHOCOLATE LOLLIPOPS FILLED WITH HAZELNUT SPREAD

DIFFICULTY LEVEL



#### HAZELNUT FILLING

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##### INGREDIENTS

NOCCIOLATA BIANCA

To Taste

#### COATING AND DECORATION

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##### INGREDIENTS

RENO CONCERTO BIANCO 31,50% - TEMPERED

To Taste

COLOURED COCOA BUTTER - COMBINED TO THE CHOCOLATE

To Taste

##### FINAL COMPOSITION

Fill some TRUFFLE SHELL WHITE DOBLA with NOCCIOLATA BIANCA, then insert the lollipop sticks and close the top with a drop of tempered chocolate.

Let crystallize.

Dip the lollipops into the chocolate, coloured in different tints, and let crystallize them upside down.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF