



## MOUTH MELTING GRAFFIONE

TRUFFLE ENRICHED WITH A DELICIOUS CREAMY FILLING

DIFFICULTY LEVEL



### MOUTH MELTING GANACHE

---

#### INGREDIENTS

PASTA BITTER

g 200

RENO CONCERTO FONDENTE 64% - TEMPERED

g 40

#### PREPARATION

Combine the two ingredients to create a ganache.

Use the ganache at 28°C.

### COATING AND DECORATION

---

#### INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

To Taste

CODETTE CIOCCOLATO PURO FONDENTE

To Taste

#### FINAL COMPOSITION

Fill some DOBLA TRUFFLE SHELL with the ganache.

Let crystallize in the fridge.

Dip the Graffioni in the tempered chocolate and roll them into the dark chocolate sprinkles.