



## CRUNCHY TRUFFLE: BESAMEMUCHO

### TRUFFLE BASE

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#### INGREDIENTS

JOYCREAM BESAMEMUCHO  
RENO CONCERTO FONDENTE 64%  
RUM

g 600  
g 500  
g 50-60

#### PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM BESAMEMUCHO.  
Combine rum, then stir until the ganache becomes quite thick.  
Let it rest for 10 minutes.

### FINISHING

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#### INGREDIENTS

RENO CONCERTO FONDENTE 72%  
CHOPPED HAZELNUTS

To Taste  
To Taste

#### FINAL COMPOSITION

Shape dough into small balls.

Roll them directly into a mixture made of chopped hazelnuts or, as an alternative, dip them into tempered RENO CONCERTO FONDENTE 72% and roll them into the chopped hazelnuts immediately after.  
Keep in a cool and dry place (15-20°C).



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

**AMBASSADOR'S TIPS**

You can replace chocolate with one of the NOBEL line products in the same amount.

Rum can be replaced by 150g of ZUCCHERO INVERTITO.