



CRUNCHY TRUFFLE: LEMONBISCOTTO

TRUFFLE BASE

INGREDIENTS

JOYCREAM LEMONBISCOTTO
RENO CONCERTO BIANCO 31,50%
RUM

g 600
g 450
g 50-60

PREPARATION

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

FINISHING

INGREDIENTS

RENO CONCERTO BIANCO 31,50%
BIANCANEVE

To Taste
To Taste

FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into BIANCANEVE or, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% and roll them into BIANCANEVE 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.