



## WHITE CHOCOLATE TRUFFLE

WHITE CHOCOLATE TRUFFLE WITH CREAMY WHITE CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL WHITE

### WHITE CHOCOLATE FILLING

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#### INGREDIENTS

CHOCOCREAM BIANCO  
CRUNCHY BEADS DARK

g 800  
To Taste

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

### DECORATION

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#### INGREDIENTS

CRUNCHY BEADS DARK

#### FINAL COMPOSITION

Place 3-4 CRUNCHY BEADS DARK inside the DOBLA TRUFFLE SHELL WHITE.  
Fill up with CHOCOCREAM BIANCO.  
Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.  
Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.  
Top off with some CRUNCHY BEADS DARK.  
Let crystallize.



## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

### AMBASSADOR'S TIPS

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

In this case, use melt NOBEL BIANCO (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BIANCO (35°C).