



## ORANGE TRUFFLE

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

### ORANGE FILLING

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#### INGREDIENTS

WONDERCHOC WHITE  
JOYPASTE ARANCIA

g 800  
g 120

#### PREPARATION

Whip WONDERCHOC WHITE for 2-3 minutes in a planetary mixer with a paddle attachment (medium speed).  
Combine JOYPASTE ARANCIA (orange).

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

To Taste

#### FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the orange filling.  
Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.  
Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.  
Decorate with DOBLA CURLS ORANGE and 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).