



CHOCOLATE TRUFFLE

MILK CHOCOLATE TRUFFLE WITH CREAMY DARK CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL MILK

CHOCOLATE FILLING

INGREDIENTS

PASTA BITTER	g 800
CRUNCHY BEADS WHITE	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	To Taste
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FINAL COMPOSITION

Place 3-4 CRUNCHY BEADS WHITE inside the DOBLA TRUFFLE SHELL MILK.
Fill up with PASTA BITTER.
Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.
Roll into SCAGLIETTA CIOCCOLATO PURO FONDENTE to decorate 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 LATTE (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL LATTE (35°C).