



## CHOCOLATE TRUFFLE

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

### CHOCOLATE FILLING

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#### INGREDIENTS

PASTA BITTER	g 800
CRUNCHY BEADS WHITE	To Taste

### COATING

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#### 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).