



## GIANDUIA TRUFFLE

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

### GIANDUIA FILLING

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#### INGREDIENTS

NOCCIOLATA EXTREME	g 800
GRANELLA DI NOCCIOLA	To Taste

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	To Taste
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### DECORATION

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#### INGREDIENTS

GRANELLA DI NOCCIOLA	To Taste
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### FINAL COMPOSITION

Place 3-4 hazelnut nibs inside the DOBLA TRUFFLE SHELL MILK.

Fill up with NOCCIOLATA EXTREME.

Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Roll into GRANELLA DI NOCCIOLA (hazelnut nibs) 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).