



ZABAGLIONE TRUFFLE

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

ZABAGLIONE FILLING

INGREDIENTS

WONDERCHOC WHITE

g 800

PASTA ZABAIONE

g 120

PREPARATION

Whip WONDERCHOC WHITE for about 3 minutes in a planetary mixer with a paddle attachment (medium speed).

Combine PASTA ZABAIONE.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

To Taste

DECORATION

INGREDIENTS

CODETTE CIOCCOLATO PURO BIANCO

To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the milk chocolate filling.

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

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Roll into CODETTE CIOCCOLATO PURO BIANCO 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).