



## ZABAGLIONE TRUFFLE

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

### ZABAGLIONE FILLING

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#### 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

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#### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

To Taste

### DECORATION

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#### 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).