



## GIANDUIA & MERINGUE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY GIANDUIA FILLING AND CHOPPED MERINGUE INCLUSIONS - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

### GIANDUIA FILLING

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#### INGREDIENTS

NOCCIOLATA EXTREME	g 800
CHOPPED MERINGUE	To Taste

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste
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### DECORATION

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#### INGREDIENTS

CHOPPED MERINGUE	To Taste
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### FINAL COMPOSITION

Place 3-4 pieces of chopped meringue inside the DOBLA TRUFFLE SHELL DARK.  
Fill up with NOCCIOLATA EXTREME.  
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.  
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.  
Roll into chopped meringue 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 BITTER (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BITTER (35°C).