



GIANDUIA & MERINGUE TRUFFLE

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

GIANDUIA FILLING

INGREDIENTS

NOCCIOLATA EXTREME	g 800
CHOPPED MERINGUE	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste
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DECORATION

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).