



WHITE CHOCOLATE & NUT BRITTLE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY WHITE CHOCOLATE FILLING AND NUT BRITTLE CRUMBLE - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

WHITE CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

g 800

GRANELLA DI CROCCANTE

To Taste

PREPARATION

Whip CHOCOSMART for 2-3 minutes in a planetary mixer with a paddle attachment.

As an alternative, you can just melt CHOCOSMART at 30°C.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

To Taste

DECORATION

INGREDIENTS

CODETTE CIOCCOLATO PURO LATTE

To Taste

FINAL COMPOSITION

Place 3-4 pieces of GRANELLA DI CROCCANTE (nut brittle crumble) inside the DOBLA TRUFFLE SHELL MILK.

Fill up with the white chocolate filling.

Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.

Roll into CODETTE CIOCCOLATO PURO FONDENTE 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).