



## COFFEE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY COFFEE FLAVOURED WHITE CHOCOLATE FILLING. SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

### COFFEE FLAVOURED FILLING

#### INGREDIENTS

WONDERCHOC WHITE	g 800
JOYPASTE CAFFE'	g 80

#### PREPARATION

Whip WONDERCHOC WHITE for 2-3 minutes in a planetary mixer with a paddle attachment.  
Combine JOYPASTE CAFFE' (coffee) by gently blending.

### COATING

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste
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### DECORATION

#### INGREDIENTS

COFFEE POWDER	To Taste
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### FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL DARK with the coffee flavoured filling.  
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.  
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.  
Top off with some powdered coffee and DOBLA'S BAT.  
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).