



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).