



# GIANDUJA TRUFFLES

👤 Advanced level

## PROCEDURE

NOCCIOLATA

RENO CONCERTO GIANDUJA LATTE 27%

GRANELLA DI NOCCIOLA

600g  
450g  
300-350g  
50-70g

Melt the chocolate at 45°C and mix it into the NOCCIOLATA, then add the HAZELNUT GRANULES and the chosen alcoholate and mix until smooth. Use hands or a pastry bag to form small balls of the desired size and roll them in cocoa powder or in HAPPYCAO.