

GIANDUJA TRUFFLES

Advanced level

PROCEDURE

NOCCIOLATA	600g	Melt the chocolate at 45°C and mix it into the NOCCIOLATA, then add the HAZELNUT GRANULES and the chosen alkoholate 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.
RENO CONCERTO GIANDUIA LATTE 27%	450g	
GRANELLA DI NOCCIOLA	300-350g	
	50-70g	

irca GROUP
Extraordinary made simple.