

COINTREAU LIQUEUR

Intermediate level



RECIPE CREATED BY:

Francesco Maggio

Cioccolatiere

COINTREAU LIQUEUR

caster sugar	1000g	Bring water and sugar to 106°C, let cool slightly and add the liqueur already mixed with pure alcohol.
water	300g	
	325g	Allow to cool and dress inside the Truffle Shell Dobla
Pure alcohol	65g	

FINAL COMPOSITION

Then proceed to fill the DOBLA Truffle Shell by placing the hg 4x4 CESARIN orange inside the bowl and reaching the edge of the Truffle with the liqueur.
Once the liqueur has crystallized, cover the Truffle Shell with a chocolate of your choice and then dip it in cocoa.