



COINTREAU LIQUEUR

👤 Intermediate level

COINTREAU LIQUEUR

INGREDIENTS

caster sugar
water

Pure alcohol

PREPARATION

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



RECIPE CREATED BY:

FRANCESCO MAGGIO

CIOCCOLATIERE