



COINTREAU LIQUEUR

👤 Intermediate level



RECIPE CREATED BY:

Francesco Maggio
Cioccolatiere

COINTREAU LIQUEUR

caster sugar

1000g

water

300g

Pure alcohol

325g

65g

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

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.

irca
GROUP

Extraordinary
made simple.