

# DARK CHOCOLATE CREMONESE GRAFFIONI WITH CHILI PEPPER

## SPICED VERSION OF TYPICAL DARK CHOCOLATE TRUFFLES FROM CREMONA

DIFFICULTY LEVEL B B B





#### CHILI PEPPER FLAVOURED GANACHE

**PREPARATION INGREDIENTS** 

CHOCOSMART CIOCCOLATO - MELTED AT 30°C g 1.000 Gently combine the chili pepper powder to CHOCOSMART CIOCCOLATO.

g 2,5-3 CAYENNE PEPPER Use the ganache at 28°C.

#### **COATING AND DECORATION**

#### **INGREDIENTS**

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - TEMPERED

To Taste

#### FINAL COMPOSITION

Fill the dark chocolate boules with the chili pepper flavoured ganache and let crystallize.

Close the boules with tempered chocolate.

Cover with some more tempered chocolate, place them onto a grid or a sieve, wait a few seconds then roll them to create the typical scratched effect of the GRAFFIONI.

### AMBASSADOR'S TIPS

TRUFFLE SHELL DARK DOBLA perfectly lend themselves to this recipe.

