

# TORRONCINO WHITE TRUFFLE

## TRUFFLE MADE WITH OUR PRODUCTS FROM JOYGELATO LINE

DIFFICULTY LEVEL B B B







### **GANACHE FOR THE TRUFFLE**

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELT AT 40°C	g 450	Combine chocolate and JOYCREAM TORRONCINO.
JOYCREAM TORRONCINO	g 600	Pour the vanilla liqueur in and mix until quite thick.
VANILLA LIQUEUR	g 50-60	Let it rest in fridge for 10 minutes.

## **COATING AND DECORATION**

### **INGREDIENTS**

To Taste BIANCANEVE PLUS To Taste RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED SCAGLIETTE CIOCCOLATO PURO BIANCO To Taste

### FINAL COMPOSITION

Shape some small spheres and roll them directly into BIANCANEVE PLUS.

As an alternative, cover them in tempered chocolate and then roll them into CODETTE CIOCCOLATO PURO BIANCO.

Store in a cool and dry place (15-20°C).

