



CRUNCHY TRUFFLE: AMORENERO

TRUFFLE BASE

INGREDIENTS

JOYCREAM AMORENERO

g 600

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%

g 500

RUM

g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM AMORENERO.

Combine rum, then stir until the ganache becomes quite thick.

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%

To Taste

CHOPPED COCOA BISQUITS

To Taste

CHOPPED MERINGUE

To Taste

FINAL COMPOSITION

Shape dough into small balls.

Roll them directly into a mixture made of chopped cocoa biscuits (90%) and chopped meringue (10%) or, as an alternative, dip them into tempered RENO CONCERTO FONDENTE 64% and roll them into the chopped mixture of cocoa biscuits and meringue immediately after.

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



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products in the same amount.

Rum can be replaced by 150g of ZUCCHERO INVERTITO.