



## CRUNCHY TRUFFLE: WAFERNUT NOIR

### TRUFFLE BASE

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#### INGREDIENTS

JOYCREAM WAFERNUT NOIR  
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%  
RUM

g 600  
g 500  
g 50-60

#### PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM WAFERNUT NOIR.  
Combine rum, then stir until the ganache becomes quite thick.  
Let it rest for 10 minutes.

### FINISHING

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#### INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%  
WAFFER FLAKES

To Taste  
To Taste

#### FINAL COMPOSITION

Shape dough into small balls.

Roll them directly into a mixture made of wafer flakes or, as an alternative, dip them into tempered RENO CONCERTO FONDENTE 72% 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.