

# **CRUNCHY TRUFFLE: CRUMBLE**

### TRUFFLE BASE

INGREDIENTS		PREPARATION
JOYCREAM CRUMBLE	g 600	Melt chocolate at 40°C and stir in JOYCREAM CRUMBLE.
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	g 500	Combine rum, then stir until the ganache becomes quite thick.
RUM	g 50-60	Let it rest for 10 minutes.

#### **FINISHING**

#### **INGREDIENTS**

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	To Taste
GRANELLA DI BISCOTTO	To Taste

## FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into GRANELLA DI BISCOTTO (chopped biscuits) or, as an alternative, dip them into tempered RENO CONCERTO LATTE 34% and roll them into chopped biscuits 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.

