



MINT TRUFFLE

WHITE CHOCOLATE TRUFFLE WITH CREAMY MINT FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL WHITE

MINT FILLING

INGREDIENTS

WONDERCHOC WHITE

g 800

JOYPASTE MENTA

g 120

PREPARATION

Whip WONDERCHOC WHITE for about 3 minutes in a planetary mixer with a paddle attachment (medium speed).

Combine JOYPASTE MENTA (mint).

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the mint filling.

Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.

Decorate with DOBLA CURLS GREEN and let crystallize.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

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

In this case, use melt NOBEL BIANCO (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BIANCO (35°C).