



CHOCOLATE TRUFFLE

MILK CHOCOLATE TRUFFLE WITH CREAMY DARK CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL MILK

CHOCOLATE FILLING

INGREDIENTS

PASTA BITTER	g 800
CRUNCHY BEADS WHITE	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%	To Taste
----------------------------------	----------

FINAL COMPOSITION

Place 3-4 CRUNCHY BEADS WHITE inside the DOBLA TRUFFLE SHELL MILK.

Fill up with PASTA BITTER.

Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Roll into SCAGLIETTA CIOCCOLATO PURO FONDENTE to decorate 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 LATTE (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL LATTE (35°C).