MILK & BISCUIT TRUFFLE

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

MILK CHOCOLATE FILLING INGREDIENTS g 800 CHOCOSMART CIOCCOLATO LATTE To Taste GRANELLA DI BISCOTTO COATING **INGREDIENTS** SINFONIA CIOCCOLATO EXTRA FONDENTE 56% To Taste **DECORATION INGREDIENTS** To Taste GRANELLA DI BISCOTTO **FINAL COMPOSITION**

Place 3-4 pieces of GRANELLA DI BISCOTTO (biscuit crumble) inside the DOBLA TRUFFLE SHELL MILK.

Fill up with the milk chocolate filling.

Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.

Top off with some GRANELLA DI BISCOTTO 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 BITTER (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BITTER (35°C).

