



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

### CARAMEL FILLING

---

#### INGREDIENTS

WONDERCHOC WHITE  
JOYPASTE CARAMEL

g 800  
g 100

#### PREPARATION

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

### COATING

---

#### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

To Taste

#### FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL MILK with the caramel filling.  
Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.  
Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.  
Top off with DOBLA SPRINKLE HEARTS RED.  
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).