



## WHITE CHOCOLATE & NUT BRITTLE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY WHITE CHOCOLATE FILLING AND NUT BRITTLE CRUMBLE - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

### WHITE CHOCOLATE FILLING

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#### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

g 800

GRANELLA DI CROCCANTE

To Taste

#### PREPARATION

Whip CHOCOSMART for 2-3 minutes in a planetary mixer with a paddle attachment.

As an alternative, you can just melt CHOCOSMART at 30°C.

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

To Taste

### DECORATION

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#### INGREDIENTS

CODETTE CIOCCOLATO PURO LATTE

To Taste

### FINAL COMPOSITION

Place 3-4 pieces of GRANELLA DI CROCCANTE (nut brittle crumble) inside the DOBLA TRUFFLE SHELL MILK.

Fill up with the white chocolate filling.

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

Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.

Roll into CODETTE 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 BITTER (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BITTER (35°C).