



MILK & BISCUIT TRUFFLE

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

MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 800
GRANELLA DI BISCOTTO	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste
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DECORATION

INGREDIENTS

GRANELLA DI BISCOTTO	To Taste
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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).