



Truffles with cornflakes

Step 1

INGREDIENTS

NOCCIOLATA BIANCA

g 600

RENO CONCERTO FONDENTE 58%

g 450

CORN FLAKES

g 200

LIQUEUR

g 50

PREPARATION

NOCCIOLATA WHITEg 600 RENO DARK 40/42g 450 Cornflakes g 200 Vanilla or maraschino alkoholate g 50 Melt the RENO DARK 40/42 chocolate at 45°C and mix it into the NOCCIOLATA WHITE, then add the cornflakes and the selected alkoholate and mix until it is smooth and uniform. Use hands or a pastry bag to form small balls of the desired size. Cover with tempered RENO MILK 37/39 and decorate with RENO WHITE 38/40 or roll them in cocoa powder.

Step 2

INGREDIENTS

RENO CONCERTO LATTE 34%

To Taste