



Gianduja truffles

Step 1

INGREDIENTS

NOCCIOLATA

g 600

RENO CONCERTO GIANDUIA LATTE 27%

g 450

GRANELLA DI NOCCIOLA

g 300-350

g 50-70

PREPARATION

Melt the chocolate at 45°C and mix it into the NOCCIOLATA, then add the HAZELNUT GRANULES and the chosen alcoholate and mix until smooth. Use hands or a pastry bag to form small balls of the desired size and roll them in cocoa powder or in HAPPYCAO.