



DARK CHOCOLATE TRUFFLES

RECIPE TO MAKE DELICIOUS DARK CHOCOLATE TRUFFLES

DIFFICULTY LEVEL



GANACHE FOR THE TRUFFLES

INGREDIENTS

CHOCOCREAM DARK

RENO CONCERTO FONDENTE 58% - MELTED AT 45°C

GRANELLA DI NOCCIOLA

RUM

g 600

g 400

g 300

g 70-100

PREPARATION

Combine all the ingredients to get a uniform mass

Shape some small balls, either by hand or with a pastry bag.

Refrigerate for a few minutes.

COATING AND DECORATION

INGREDIENTS

HAPPYKAO

To Taste

FINAL COMPOSITION

Roll the truffles into HAPPYCAO.

Place them in a sieve and shake gently in order to remove the excess of HAPPYCAO.