



LOLLYCHOC

CHOCOLATE LOLLIPOPS FILLED WITH HAZELNUT SPREAD

DIFFICULTY LEVEL



HAZELNUT FILLING

INGREDIENTS

NOCCIOLATA BIANCA

To Taste

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO BIANCO 31,50% - TEMPERED

To Taste

COLOURED COCOA BUTTER - COMBINED TO THE CHOCOLATE

To Taste

FINAL COMPOSITION

Fill some TRUFFLE SHELL WHITE DOBLA with NOCCIOLATA BIANCA, then insert the lollipop sticks and close the top with a drop of tempered chocolate.

Let crystallize.

Dip the lollipops into the chocolate, coloured in different tints, and let crystallize them upside down.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF