

MOUTH MELTING GRAFFIONE

TRUFFLE ENRICHED WITH A DELICIOUS CREAMY FILLING

DIFFICULTY LEVEL

MOUTH MELTING GANACHE

INGREDIENTS

PASTA BITTER	g 200
RENO CONCERTO FONDENTE 64% - TEMPERED	g 40

PREPARATION

Combine the two ingredients to create a ganache.

Use the ganache at 28°C.

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED	To Taste
CODETTE CIOCCOLATO PURO FONDENTE	To Taste

FINAL COMPOSITION

Fill some DOBLA TRUFFLE SHELL with the ganache.

Let crystallize in the fridge.

Dip the Graffioni in the tempered chocolate and roll them into the dark chocolate sprinkles.