

CRUNCHY TRUFFLE: COCONTY

TRUFFLE BASE

INGREDIENTS

JOYCREAM COCONTY	g 600
RENO CONCERTO LATTE 34%	g 500
RUM	g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM COCONTY.

Combine rum, then stir until the ganache becomes quite thick.

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO LATTE 34%	To Taste
GRATED COCONUT	To Taste

FINAL COMPOSITION

Shape the dough into small balls.
Roll them directly into grated coconut or, as an alternative, dip them into tempered RENO CONCERTO LATTE 34% and roll them into grated coconut immediately after.
Keep in a cool and dry place (15-20°C).



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products in the same amount.
Rum can be replaced by 150g of ZUCCHERO INVERTITO.