



CRUNCHY TRUFFLE: MIMOSA

TRUFFLE BASE

INGREDIENTS

JOYCREAM WHITE

RENO CONCERTO BIANCO 31,50%

RUM

g 600

g 450

g 50-60

PREPARATION

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

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

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

To Taste

FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into the sponge cake crumble or, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% and roll them into crumble 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.