



MILK CHOCOLATE TRUFFLE

WHITE CHOCOLATE TRUFFLE WITH CREAMY MILK CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL WHITE

MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

g 800

PREPARATION

Whip CHOCOSMART for 2-3 minutes in a planetary mixer with a paddle attachment.
As an alternative, you can just melt CHOCOSMART at 30°C.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

To Taste

DECORATION

INGREDIENTS

SCAGLIETTE CIOCCOLATO PURO LATTE

To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the milk chocolate filling.
Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.
Roll into SCAGLIETTE DI CIOCCOLATO PURP LATTE and make it stick.
Let crystallize.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products.

In this case, use melt NOBEL BIANCO (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BIANCO (35°C).