



GIANDUIA TRUFFLE

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

GIANDUIA FILLING

INGREDIENTS

NOCCIOLATA EXTREME	g 800
GRANELLA DI NOCCIOLA	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	To Taste
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DECORATION

INGREDIENTS

GRANELLA DI NOCCIOLA	To Taste
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FINAL COMPOSITION

Place 3-4 hazelnut nibs inside the DOBLA TRUFFLE SHELL MILK.
Fill up with NOCCIOLATA EXTREME.
Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.
Roll into GRANELLA DI NOCCIOLA (hazelnut nibs) to decorate and 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 LATTE (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL LATTE (35°C).