



MILK CHOCOLATE & TOFFEE TRUFFLE

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

TOFFEE MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

g 600

TOFFEE D'OR CARAMEL

g 200

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 LATTE 38%

To Taste

FINAL COMPOSITION

Use TOFFEE D'OR CARAMEL to fill the DOBLA TRUFFLE SHELL MILK for about $\frac{1}{4}$ of its volume.

Fill up the shell with CHOCOSMART.

Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Decorate with DOBLA CURLS CARAMEL 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).