



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

CARAMEL FILLING

INGREDIENTS

WONDERCHOC WHITE

g 800

JOYPASTE CARAMEL

g 100

PREPARATION

Whip WONDERCHOC WHITE for about 3 minutes in a planetary mixer with a paddle attachment (medium speed).

Combine JOYPASTE CARAMEL.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL MILK with the caramel filling.

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

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Top off with DOBLA SPRINKLE HEARTS RED.

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).