

GIANDUIA & MERINGUE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY GIANDUIA FILLING AND CHOPPED MERINGUE INCLUSIONS - SERVINGS: 100 DOBLA TRUFFLE SHELL D

GIANDUIA FILLING

INGREDIENTS

NOCCIOLATA EXTREME	g 800
CHOPPED MERINGUE	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste

DECORATION

INGREDIENTS

CHOPPED MERINGUE	To Taste

FINAL COMPOSITION

Place 3-4 pieces of chopped meringue inside the DOBLA TRUFFLE SHELL DARK.
Fill up with NOCCIOLATA EXTREME.
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.
Roll into chopped meringue 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 BITTER (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BITTER (35°C).