

TYROLEAN TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY TOFFEE FILLING AND CHOPPED WALNUTS - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

SALTED CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL	g 800
SALT	g 4
CHOPPED WALNUTS	To Taste

PREPARATION

Blend TOFFEE D'OR CARAMEL and salt. If necessary, lightly heat it up to make it more fluid.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste

DECORATION

INGREDIENTS

CHOPPED WALNUTS	To Taste

FINAL COMPOSITION

Place 3-4 pieces of chopped walnuts inside the DOBLA TRUFFLE SHELL DARK.
Fill up with the salty caramel filling.
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.
Top off with some chopped walnuts 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).