

COFFEE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY COFFEE FLAVOURED WHITE CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

COFFEE FLAVOURED FILLING

INGREDIENTS

WONDERCHOC WHITE	g 800
JOYPASTE CAFFE'	g 80

PREPARATION

Whip WONDERCHOC WHITE for 2-3 minutes in a planetary mixer with a paddle attachment.

Combine JOYPASTE CAFFE' (coffee) by gently blending.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste

DECORATION

INGREDIENTS

COFFEE POWDER	To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL DARK with the coffee flavoured filling.
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.
Top off with some powdered coffee.
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).