

GIANDUIA & COCONUT TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY COCONUT GIANDUIA FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

COCONUT GIANDUIA FILLING

INGREDIENTS

NOCCIOLATA PREMIUM	g 800
GRATED COCONUT	g 50

PREPARATION

Combine the two ingredients together.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste

DECORATION

INGREDIENTS

GRATED COCONUT	To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL DARK with the coconut gianduia filling.
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.
Roll into grated coconut 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).