



## EMOTICON BON BON - SMILE

ORANGE, HAZELNUT AND GINGER PRALINE

DIFFICULTY LEVEL



### JELLY RASPBERRY

#### INGREDIENTS

FARCICIOCK ORANGE - CESARIN

To Taste

### FILLED WITH HAZELNUT AND GINGER

#### INGREDIENTS

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

g 280

LIQUID CREAM 35% FAT

g 200

HONEY

g 35

GRATED GINGER

g 6

#### PREPARATION

- combine all the ingredients together and mix with an immersion blender.

#### FINAL COMPOSITION

- With the help of a pastry bag, insert the orange filling into DOBLA's TRUFFLE SHELL HAPPIES ASSORTMENT.
- Finish everything with the hazelnut and ginger filling.
- Close with a drop of white chocolate.

RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF