



DARK CHOCOLATE CREMONESE GRAFFIONI WITH CHILI PEPPER

SPICED VERSION OF TYPICAL DARK CHOCOLATE TRUFFLES FROM CREMONA

DIFFICULTY LEVEL



CHILI PEPPER FLAVOURED GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 30°C

g 1.000

CAYENNE PEPPER

g 2,5-3

PREPARATION

Gently combine the chili pepper powder to CHOCOSMART CIOCCOLATO.

Use the ganache at 28°C.

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - TEMPERED

To Taste

FINAL COMPOSITION

Fill the dark chocolate boules with the chili pepper flavoured ganache and let crystallize.

Close the boules with tempered chocolate.

Cover with some more tempered chocolate, place them onto a grid or a sieve, wait a few seconds then roll them to create the typical scratched effect of the GRAFFIONI.

AMBASSADOR'S TIPS

TRUFFLE SHELL DARK DOBLA perfectly lend themselves to this recipe.