



## TORRONCINO WHITE TRUFFLE

TRUFFLE MADE WITH OUR PRODUCTS FROM JOYGELATO LINE

**DIFFICULTY LEVEL**



### GANACHE FOR THE TRUFFLE

#### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELT AT 40°C

JOYCREAM TORRONCINO

VANILLA LIQUEUR

g 450

g 600

g 50-60

#### PREPARATION

Combine chocolate and JOYCREAM TORRONCINO.

Pour the vanilla liqueur in and mix until quite thick.

Let it rest in fridge for 10 minutes.

### COATING AND DECORATION

#### INGREDIENTS

BIANCANEVE PLUS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED

SCAGLIETTE CIOCCOLATO PURO BIANCO

To Taste

To Taste

To Taste

#### FINAL COMPOSITION

Shape some small spheres and roll them directly into BIANCANEVE PLUS.

As an alternative, cover them in tempered chocolate and then roll them into CODETTE CIOCCOLATO PURO BIANCO.

Store in a cool and dry place (15-20°C).