



## CROCCANTISSIMO TRUFFLE

TRUFFLE MADE WITH OUR PRODUCTS FROM JOYGELATO LINE

**DIFFICULTY LEVEL**



### GANACHE FOR THE TRUFFLE

#### INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38% - MELT AT 40°C

JOYCREAM CROCCANTISSIMO

RUM

g 250

g 300

g 50-60

#### PREPARATION

Combine chocolate and JOYCREAM CROCCANTISSIMO.

Pour the rum in and mix until quite thick.

Let it rest in fridge for 10 minutes.

### COATING AND DECORATION

#### INGREDIENTS

HAPPYKAO

SINFONIA CIOCCOLATO AL LATTE 38% - TEMPERED

CODETTE CIOCCOLATO PURO LATTE

To Taste

To Taste

To Taste

#### FINAL COMPOSITION

Shape some small spheres and roll them directly into HAPPYCAO.

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

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