



# LOLLYCHOC

## CHOCOLATE LOLLIPOPS FILLED WITH HAZELNUT SPREAD

### DIFFICULTY LEVEL



### HAZELNUT FILLING

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#### INGREDIENTS

NOCCIOLATA BIANCA	To Taste
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### COATING AND DECORATION

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#### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED	To Taste
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COLOURED COCOA BUTTER - COMBINED TO THE CHOCOLATE	To Taste
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#### FINAL COMPOSITION

Fill some TRUFFLE SHELL WHITE DOBLA with NOCCIOLATA BIANCA, then insert the lollipop sticks and close the top with a drop of tempered chocolate.

Let crystallize.

Dip the lollipops into the chocolate, coloured in diffent tints, and let crystallize them upside down.

### RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF