



## LOLLYCHOC

### CHOCOLATE LOLLIPOPS FILLED WITH HAZELNUT SPREAD

#### DIFFICULTY LEVEL



#### HAZELNUT FILLING

---

##### INGREDIENTS

NOCCIOLATA BIANCA	To Taste
-------------------	----------

#### COATING AND DECORATION

---

##### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED	To Taste
--	----------

COLOURED COCOA BUTTER - COMBINED TO THE CHOCOLATE	To Taste
---	----------

#### 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 different tints, and let crystallize them upside down.

#### RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF