



CRUNCHY TRUFFLE: AMORENERO

TRUFFLE BASE

INGREDIENTS

JOYCREAM AMORENERO	g 600
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%	g 500
RUM	g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM AMORENERO.

Combine rum, then stir until the ganache becomes quite thick.

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	To Taste
CHOPPED COCOA BISQUITS	To Taste
CHOPPED MERINGUE	To Taste

FINAL COMPOSITION

Shape dough into small balls.

Roll them directly into a mixture made of chopped cocoa biscuits (90%) and chopped meringue (10%) or, as an alternative, dip them into tempered RENO CONCERTO FONDENTE 64% and roll them into the chopped mixture of cocoa biscuits and meringue immediately after.

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

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products in the same amount.

Rum can be replaced by 150g of ZUCCHERO INVERTITO.