



## CRUNCHY TRUFFLE: FLEUR DE SEL

### TRUFFLE BASE

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#### INGREDIENTS

JOYCREAM CARAMEL FLEUR DE SEL	g 600
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	g 500
RUM	g 50-60

#### PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM FLEUR DE SEL.

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

Let it rest for 10 minutes.

### FINISHING

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#### INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	To Taste
GRANELLA DI BISCOTTO	To Taste

#### FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into GRANELLA DI BISCOTTO (chopped biscuits) or, as an alternative, dip them into tempered RENO CONCERTO LATTE 34% and roll them into chopped biscuits 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.