



CRUNCHY TRUFFLE: NOCCIOLINA

TRUFFLE BASE

INGREDIENTS

JOYCREAM NOCCIOLINA	g 600
RENO CONCERTO LACTEE CAMEL	g 500
RUM	g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM NOCCIOLINA (peanut).
Combine rum, then stir until the ganache becomes quite thick.
Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO LACTEE CAMEL	To Taste
DELICRISP	To Taste

FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into DELICRISP or, as an alternative, dip them into tempered RENO CONCERTO LACTEE CAMEL 32% and roll them into DELICRISP 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.