



## CRUNCHY TRUFFLE: NOCCIOLINA

### TRUFFLE BASE

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#### INGREDIENTS

JOYCREAM NOCCIOLINA	g 600
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	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

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#### INGREDIENTS

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	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 CARAMEL 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.