



CRUNCHY TRUFFLE: BESAMEMUCHO

TRUFFLE BASE

INGREDIENTS

JOYCREAM BESAMEMUCHO

g 600

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%

g 500

RUM

g 50-60

PREPARATION

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

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

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%

To Taste

CHOPPED HAZELNUTS

To Taste

FINAL COMPOSITION

Shape dough into small balls.

Roll them directly into a mixture made of chopped hazelnuts or, as an alternative, dip them into tempered RENO CONCERTO FONDENTE 72% and roll them into the chopped hazelnuts 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.