



## CRUNCHY TRUFFLE: LEMONBISCOTTO

### TRUFFLE BASE

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#### INGREDIENTS

JOYCREAM LEMONBISCOTTO  
RENO CONCERTO CIOCCOLATO BIANCO 31,4%  
RUM

g 600  
g 450  
g 50-60

#### PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM LEMONBISCOTTO.  
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 BIANCO 31,4%  
BIANCANEVE

To Taste  
To Taste

#### FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into BIANCANEVE or, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% and roll them into BIANCANEVE 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.