



CRUNCHY TRUFFLE: MIMOSA

TRUFFLE BASE

INGREDIENTS

JOYCREAM WHITE
RENO CONCERTO CIOCCOLATO BIANCO 31,4%
RUM

g 600
g 450
g 50-60

PREPARATION

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

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

To Taste

FINAL COMPOSITION

Shape the dough into small balls.
Roll them directly into the sponge cake crumble or, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% and roll them into crumble 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.