



## CRUNCHY TRUFFLE: WHITE CROCK

### CRUNCHY WHITE CHOCOLATE TRUFFLES

DIFFICULTY LEVEL



#### TRUFFLE BASE

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##### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

JOYCREAM WHITE CROCK

RUM

g 450

g 600

g 50-60

##### PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM WHITE CROCK.

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

Let it rest for 5-10 minutes.

#### FINISHING

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##### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

DELICRISP

To Taste

To Taste

##### FINAL COMPOSITION

Shape dough into small balls.

Roll them directly into DELICRISP, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% 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**

Rum can be replaced by 150g of ZUCCHERO INVERTITO.

You can replace chocolate with NOBEL BIANCO in the same amount.