



CRUNCHY TRUFFLE: WHITE CROCK

CRUNCHY WHITE CHOCOLATE TRUFFLES

DIFFICULTY LEVEL



TRUFFLE BASE

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

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

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

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.