



CRUNCHY TRUFFLE: FRUIT ROUGES

RED FRUIT CHOCOLATE TRUFFLE

DIFFICULTY LEVEL



TRUFFLE BASE

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%

JOYCREAM FRUITS ROUGES

RUM

g 500

g 600

g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM FRUIT ROUGES.

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

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%

To Taste

FINAL COMPOSITION

Shape the dough into small balls.

Dip them into tempered RENO CONCERTO FONDENTE 58%, then place them onto a grill and roll them to produce a "scratched" effect.

Sprinkle the crunchy truffles with pearlescent glossy ruby powder.

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 BITTER in the same amount.

RENO CONCERTO FONDENTE can also be replaced by any other kind of dark chocolate from RENO CONCERTO, SINFONIA or MINUETTO lines.