



## MILK CHOCOLATE TRUFFLE

WHITE CHOCOLATE TRUFFLE WITH CREAMY MILK CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL WHITE

### MILK CHOCOLATE FILLING

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#### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

g 800

#### PREPARATION

Whip CHOCOSMART for 2-3 minutes in a planetary mixer with a paddle attachment.

As an alternative, you can just melt CHOCOSMART at 30°C.

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

To Taste

### DECORATION

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#### INGREDIENTS

SCAGLIETTE CIOCCOLATO PURO LATTE

To Taste

## FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the milk chocolate filling.

Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.

Roll into SCAGLIETTE DI CIOCCOLATO PURP LATTE and make it stick.

Let crystallize.

## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

## AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products.

In this case, use melt NOBEL BIANCO (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BIANCO (35°C).