



HAZELNUT TRUFFLE

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

HAZELNUT FILLING

INGREDIENTS

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| NOCCIOLATA BIANCA | g 800 |
| CRUNCHY BEADS MILK | To Taste |

COATING

INGREDIENTS

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|--------------------------------|----------|
| SINFONIA CIOCCOLATO BIANCO 33% | To Taste |
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DECORATION

INGREDIENTS

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| CRUNCHY BEADS MILK | To Taste |
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FINAL COMPOSITION

Fill up with NOCCIOLATA BIANCA (hazelnut filling).

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

Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.

Top off with some CRUNCHY BEADS MILK.

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).