



## HAZELNUT TRUFFLE

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

### HAZELNUT FILLING

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#### INGREDIENTS

NOCCIOLATA BIANCA	g 800
CRUNCHY BEADS MILK	To Taste

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	To Taste
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### DECORATION

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#### INGREDIENTS

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).