



WHITE CHOCOLATE TRUFFLE

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

WHITE CHOCOLATE FILLING

INGREDIENTS

CHOCOCREAM BIANCO	g 800
CRUNCHY BEADS DARK	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

DECORATION

INGREDIENTS

CRUNCHY BEADS DARK

FINAL COMPOSITION

Place 3-4 CRUNCHY BEADS DARK inside the DOBLA TRUFFLE SHELL WHITE.

Fill up with CHOCOCREAM BIANCO.

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 DARK.

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).