



## WHITE CHOCOLATE TRUFFLE

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

### WHITE CHOCOLATE FILLING

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#### INGREDIENTS

CHOCOCREAM BIANCO

g 800

CRUNCHY BEADS DARK

To Taste

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

### DECORATION

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#### 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).