



ORANGE TRUFFLE

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

ORANGE FILLING

INGREDIENTS

WONDERCHOC WHITE

g 800

JOYPASTE ARANCIA

g 120

PREPARATION

Whip WONDERCHOC WHITE for 2-3 minutes in a planetary mixer with a paddle attachment

(medium speed).

Combine JOYPASTE ARANCIA (orange).

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the orange filling.

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

Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.

Decorate with DOBLA CURLS ORANGE and 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).