



GIANDUIA TRUFFLE

MILK CHOCOLATE TRUFFLE WITH CREAMY GIANDUIA FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL MILK

GIANDUIA FILLING

INGREDIENTS

NOCCIOLATA EXTREME	g 800
GRANELLA DI NOCCIOLA	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%	To Taste
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DECORATION

INGREDIENTS

GRANELLA DI NOCCIOLA	To Taste
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FINAL COMPOSITION

Place 3-4 hazelnut nibs inside the DOBLA TRUFFLE SHELL MILK.

Fill up with NOCCIOLATA EXTREME.

Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Roll into GRANELLA DI NOCCIOLA (hazelnut nibs) to decorate 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 LATTE (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL LATTE (35°C).