



MILK CHOCOLATE & TOFFEE TRUFFLE

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

TOFFEE MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 600
TOFFEE D'OR CARAMEL	g 200

PREPARATION

Whip CHOCOSMART for 2-3 minutes in a planetary mixer with a paddle attachment.
As an alternative, you can just melt CHOCOSMART at 30°C.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	To Taste
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FINAL COMPOSITION

Use TOFFEE D'OR CARAMEL to fill the DOBLA TRUFFLE SHELL MILK for about ¼ of its volume.
Fill up the shell with CHOCOSMART.
Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.
Decorate with DOBLA CURLS CARAMEL 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).