



## ORANGE & DARK CHOCOLATE TRUFFLE

MILK CHOCOLATE TRUFFLE WITH CREAMY ORANGE FLAVOURED DARK CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL MILK

### ORANGE FLAVOURED CHOCOLATE FILLING

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#### INGREDIENTS

CHOCOSMART CIOCCOLATO	g 800
ORANGE ESSENTIAL OIL	To Taste
DICED CANDIED ORANGE	To Taste

#### 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, then blend the essential oil in.

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%	To Taste
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#### FINAL COMPOSITION

Place a piece of diced candied orange peel inside the DOBLA TRUFFLE SHELL MILK.  
Fill up with the orange flavoured chocolate filling.  
Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.  
Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.  
Top off with a DOBLA DAISY 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).