



ORANGE & DARK CHOCOLATE TRUFFLE

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

ORANGE FLAVOURED CHOCOLATE FILLING

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

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).