



ZABAGLIONE TRUFFLE

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

ZABAGLIONE FILLING

INGREDIENTS		PREPARATION
WONDERCHOC WHITE	g 800	Whip WONDERCHOC WHITE for about 3 minutes in a planetary mixer with a paddle attachment (medium speed). Combine PASTA ZABAIONE.
PASTA ZABAIONE	g 120	

COATING

INGREDIENTS	
SINFONIA CIOCCOLATO AL LATTE 38%	To Taste

DECORATION

INGREDIENTS	
CODETTE CIOCCOLATO PURO BIANCO	To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the milk chocolate filling.

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

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Roll into CODETTE CIOCCOLATO PURO BIANCO 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).