



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

CARAMEL FILLING

INGREDIENTS

WONDERCHOC WHITE	g 800
JOYPASTE CARAMEL	g 100

PREPARATION

Whip WONDERCHOC WHITE for about 3 minutes in a planetary mixer with a paddle attachment (medium speed).
Combine JOYPASTE CARAMEL.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%	To Taste
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FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL MILK with the caramel 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 DOBLA SPRINKLE HEARTS RED.
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).