



## TYROLEAN TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY TOFFEE FILLING AND CHOPPED WALNUTS - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

### SALTED CARAMEL FILLING

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#### INGREDIENTS

TOFFEE D'OR CARAMEL	g 800
SALT	g 4
CHOPPED WALNUTS	To Taste

#### PREPARATION

Blend TOFFEE D'OR CARAMEL and salt. If necessary, lightly heat it up to make it more fluid.

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste
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### DECORATION

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#### INGREDIENTS

CHOPPED WALNUTS	To Taste
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## FINAL COMPOSITION

Place 3-4 pieces of chopped walnuts inside the DOBLA TRUFFLE SHELL DARK.

Fill up with the salty caramel filling.

Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.

Top off with some chopped walnuts 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 BITTER (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BITTER (35°C).