



TYROLEAN TRUFFLE

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

SALTED CARAMEL FILLING

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

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	To Taste
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DECORATION

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).