



GIANDUIA & COCONUT TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY COCONUT GIANDUIA FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

COCONUT GIANDUIA FILLING

INGREDIENTS

NOCCIOLATA PREMIUM	g 800
GRATED COCONUT	g 50

PREPARATION

Combine the two ingredients together.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste
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DECORATION

INGREDIENTS

GRATED COCONUT	To Taste
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FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL DARK with the coconut gianduia filling.
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.
Roll into grated coconut 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 BITTER (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BITTER (35°C).