



# MILK & BISCUIT TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY MILK CHOCOLATE FILLING AND BISCUIT CRUMBLE - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

## MILK CHOCOLATE FILLING

### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 800
GRANELLA DI BISCOTTO	To Taste

## COATING

### INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	To Taste
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## DECORATION

### INGREDIENTS

GRANELLA DI BISCOTTO	To Taste
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## FINAL COMPOSITION

Place 3-4 pieces of GRANELLA DI BISCOTTO (biscuit crumble) inside the DOBLA TRUFFLE SHELL MILK.

Fill up with the milk chocolate filling.

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

Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.

Top off with some GRANELLA DI BISCOTTO 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).