



# COFFEE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY COFFEE FLAVOURED WHITE CHOCOLATE FILLING. SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

## COFFEE FLAVOURED FILLING

INGREDIENTS		PREPARATION
WONDERCHOC WHITE	g 800	Whip WONDERCHOC WHITE for 2-3 minutes in a planetary mixer with a paddle attachment.
JOYPASTE CAFFE'	g 80	Combine JOYPASTE CAFFE' (coffee) by gently blending.

## COATING

INGREDIENTS	
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	To Taste

## DECORATION

INGREDIENTS	
COFFEE POWDER	To Taste

## FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL DARK with the coffee flavoured filling.

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

Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.

Top off with some powdered coffee and DOBLA'S BAT.

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).