



## NOCCIOLATO BIANCO AND COOKIE BOB BON

### HAND DIPPED BON BON

DIFFICULTY LEVEL



#### NOCCIOLATO BIANCO CREMINO

##### INGREDIENTS

GRANELLA DI BISCOTTO

To Taste

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO - TEMPERED AT 28°C

g 1000

PASTA NOCCIOLA STABILIZZATA

g 50

##### PREPARATION

In silicone molds insert some cookie crumble.

Combine the chocolate an the hazelnut paste and mix well.

Pour in the silicone molds filling them almost completely.

Refrigerate for about 20 minutes.

Remove from the fridge and fill all the remaining space with melted NOCCIOLATO BIANCO.

#### COATING AND DECORATION

##### INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68% - TEMPERED

To Taste

CRUNCHY BEADS MILK

To Taste

##### FINAL COMPOSITION

Hand dip the cremino with the tempered chocolate.

Decorate with the CRUNCHY BEADS.