



TRUFFLES WITH CORNFLAKES

STEP 1

INGREDIENTS

NOCCIOLATA BIANCA	g 600
RENO CONCERTO FONDENTE 58%	g 450
CORN FLAKES	g 200
LIQUEUR	g 50

PREPARATION

NOCCIOLATA WHITEg 600 RENO DARK 40/42g 450 Cornflakes g 200 Vanilla or maraschino alkoholate g 50 Melt the RENO DARK 40/42 chocolate at 45°C and mix it into the NOCCIOLATA WHITE, then add the cornflakes and the selected alkoholate and mix until it is smooth and uniform. Use hands or a pastry bag to form small balls of the desired size. Cover with tempered RENO MILK 37/39 and decorate with RENO WHITE 38/40 or roll them in cocoa powder.

STEP 2

INGREDIENTS

RENO CONCERTO LATTE 34%	To Taste
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