



DARK CHOCOLATE TRUFFLES

RECIPE TO MAKE DELICIOUS DARK CHOCOLATE TRUFFLES

DIFFICULTY LEVEL



GANACHE FOR THE TRUFFLES

INGREDIENTS

CHOCOCREAM DARK	g 600
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - MELTED AT 45°C	g 400
GRANELLA DI NOCCIOLA	g 300
RUM	g 70-100

PREPARATION

Combine all the ingredients to get a uniform mass

Shape some small balls, either by hand or with a pastry bag.

Refrigerate for a few minutes.

COATING AND DECORATION

INGREDIENTS

HAPPYKAO	To Taste
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FINAL COMPOSITION

Roll the truffles into HAPPYCAO.

Place them in a sieve and shake gently in order to remove the excess of HAPPYCAO.