



CHOCO LOLLIPOP

CHOCOLATE LOLLIPOP

DIFFICULTY LEVEL



FILLING

INGREDIENTS

NOCCIOLATA BIANCA	To Taste
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CRUNCHY COATING

INGREDIENTS

PRALIN DELICRISP CLASSIC - HEATED TO 40°C	g 500
CHOCOSMART CIOCCOLATO LATTE	g 100

PREPARATION

Combine the two products and use the coating at 32°C.

OUTER COATING AND DECORATION

INGREDIENTS

MINUETTO FONDENTE ECUADOR 70% - TEMPERED	To Taste
CODETTE CIOCCOLATO PURO LATTE	To Taste

FINAL COMPOSITION

Fill some chocolate shells with NOCCIOLATA BIANCA, then insert the lollipop sticks and freeze.

Dip the lollipops into the crunchy coating and let crystallize in the fridge until hardened.

When frozen, dip them in the tempered chocolate and top off with CODETTE.