



LOLLYCHOC

CHOCOLATE LOLLIPOPS FILLED WITH HAZELNUT SPREAD

DIFFICULTY LEVEL



HAZELNUT FILLING

INGREDIENTS

NOCCIOLATA BIANCA

To Taste

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED

To Taste

COLOURED COCOA BUTTER - COMBINED TO THE CHOCOLATE

To Taste

FINAL COMPOSITION

Fill some TRUFFLE SHELL WHITE DOBLA with NOCCIOLATA BIANCA, then insert the lollipop sticks and close the top with a drop of tempered chocolate.

Let crystallize.

Dip the lollipops into the chocolate, coloured in different tints, and let crystallize them upside down.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF