



MOUTH MELTING GRAFFIONE

TRUFFLE ENRICHED WITH A DELICIOUS CREAMY FILLING

DIFFICULTY LEVEL



MOUTH MELTING GANACHE

INGREDIENTS

PASTA BITTER

g 200

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED

g 40

PREPARATION

Combine the two ingredients to create a ganache.

Use the ganache at 28°C.

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED

To Taste

CODETTE CIOCCOLATO PURO FONDENTE

To Taste

FINAL COMPOSITION

Fill some DOBLA TRUFFLE SHELL with the ganache.

Let crystallize in the fridge.

Dip the Graffioni in the tempered chocolate and roll them into the dark chocolate sprinkles.