



CRUNCHY TRUFFLE: FLEUR DE SEL

TRUFFLE BASE

INGREDIENTS

JOYCREAM CARAMEL FLEUR DE SEL
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%
RUM

g 600
g 500
g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM FLEUR DE SEL.
Combine rum, then stir until the ganache becomes quite thick.
Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%
GRANELLA DI BISCOTTO

To Taste
To Taste

FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into GRANELLA DI BISCOTTO (chopped biscuits) or, as an alternative, dip them into tempered RENO CONCERTO LATTE 34% and roll them into chopped biscuits immediately after.

Keep in a cool and dry place (15-20°C).



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products in the same amount.
Rum can be replaced by 150g of ZUCCHERO INVERTITO.