



## CRUNCHY TRUFFLE: FLEUR DE SEL

### TRUFFLE BASE

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#### 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

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#### 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.