

# **CRUNCHY TRUFFLE: LEMONBISCOTTO**

### TRUFFLE BASE

INGREDIENTS		PREPARATION
JOYCREAM LEMONBISCOTTO	g 600	Melt chocolate at 40°C and stir in JOYCREAM LEMONBISCOTTO.
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	g 450	Combine rum, then stir until the ganache becomes quite thick.
RUM	g 50-60	Let it rest for 10 minutes.

#### **FINISHING**

#### **INGREDIENTS**

RENO CONCERTO CIOCCOLATO BIANCO 31,4%	To Taste
BIANCANEVE	To Taste

## FINAL COMPOSITION

Shape the dough into small balls.

Roll them directly into BIANCANEVE or, as an alternative, dip them into tempered RENO CONCERTO BIANCO 31.5% and roll them into BIANCANEVE 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.

