



CRUNCHY TRUFFLE: WHITE CROCK

CRUNCHY WHITE CHOCOLATE TRUFFLES

DIFFICULTY LEVEL



TRUFFLE BASE

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

JOYCREAM WHITE CROCK

RUM

g 450

g 600

g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM WHITE CROCK.

Combine rum, then stir until the ganache becomes quite thick.

Let it rest for 5-10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

DELICRISP

To Taste

To Taste

FINAL COMPOSITION

Shape dough into small balls.

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

Rum can be replaced by 150g of ZUCCHERO INVERTITO.

You can replace chocolate with NOBEL BIANCO in the same amount.