



WHITE CHOCOLATE TRUFFLE

WHITE CHOCOLATE TRUFFLE WITH CREAMY WHITE CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL WHITE

WHITE CHOCOLATE FILLING

INGREDIENTS

CHOCOCREAM BIANCO	g 800
CRUNCHY BEADS DARK	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

DECORATION

INGREDIENTS

CRUNCHY BEADS DARK

FINAL COMPOSITION

Place 3-4 CRUNCHY BEADS DARK inside the DOBLA TRUFFLE SHELL WHITE.
Fill up with CHOCOCREAM BIANCO.
Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.
Top off with some CRUNCHY BEADS DARK.
Let crystallize.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace chocolate with one of the NOBEL line products.

In this case, use melt NOBEL BIANCO (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BIANCO (35°C).