



ORANGE TRUFFLE

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

ORANGE FILLING

INGREDIENTS

WONDERCHOC WHITE
JOYPASTE ARANCIA

g 800
g 120

PREPARATION

Whip WONDERCHOC WHITE for 2-3 minutes in a planetary mixer with a paddle attachment (medium speed).
Combine JOYPASTE ARANCIA (orange).

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

To Taste

FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL WHITE with the orange filling.
Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.
Decorate with DOBLA CURLS ORANGE and 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).