



## GIANDUIA & COCONUT TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY COCONUT GIANDUIA FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

### COCONUT GIANDUIA FILLING

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#### INGREDIENTS

NOCCIOLATA PREMIUM	g 800
GRATED COCONUT	g 50

#### PREPARATION

Combine the two ingredients together.

### COATING

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#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	To Taste
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### DECORATION

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#### INGREDIENTS

GRATED COCONUT	To Taste
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### FINAL COMPOSITION

Fill up the DOBLA TRUFFLE SHELL DARK with the coconut gianduia filling.  
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.  
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.  
Roll into grated coconut to decorate 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 BITTER (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL BITTER (35°C).