



MILK & BISCUIT TRUFFLE

DARK CHOCOLATE TRUFFLE WITH CREAMY MILK CHOCOLATE FILLING AND BISCUIT CRUMBLE - SERVINGS: 100 DOBLA TRUFFLE SHELL DARK

MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 800
GRANELLA DI BISCOTTO	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	To Taste
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DECORATION

INGREDIENTS

GRANELLA DI BISCOTTO	To Taste
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FINAL COMPOSITION

Place 3-4 pieces of GRANELLA DI BISCOTTO (biscuit crumble) inside the DOBLA TRUFFLE SHELL MILK.
Fill up with the milk chocolate filling.
Close the shell with tempered SINFONIA CIOCCOLATO FONDENTE 56% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO FONDENTE 56%.
Top off with some GRANELLA DI BISCOTTO 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).