



RED FRUITS TRUFFLE

INGREDIENTS

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| RENO WHITE 38-40 | g450 |
| JOYCREAM FRUIT ROUGES | g600 |
| RHUM OR WATER | g 50 |

Melt the chocolate at 40°C, add JOYCREAM then mix in order to make a ganache. Add the liquid (Rhum or water) and mix until you obtain a fairly thick mixture. Let rest for 10 minutes then form small balls by rolling a little quantity of the mixture, put them on a tray with sheet of baking paper and rest in the fridge for few minutes. In the meantime, melt and temper some RENO WHITE 38-40, dip the truffles in the chocolate. Place them on the appropriate grill or sieve and after a few seconds roll them in order to obtain the "scratched" effect. Store in a dry and cool place 15-20°C.