CRUNCHY TRUFFLE: BESAMEMUCHO

TRUFFLE BASE

INGREDIENTS

JOYCREAM BESAMEMUCHO	g 600
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	g 500
RUM	g 50-60

PREPARATION

Melt chocolate at 40°C and stir in JOYCREAM BESAMEMUCHO.

Combine rum, then stir until the ganache becomes quite thick.

Let it rest for 10 minutes.

FINISHING

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%	To Taste
CHOPPED HAZELNUTS	To Taste

FINAL COMPOSITION

Shape dough into small balls.

Roll them directly into a mixture made of chopped hazelnuts or, as an alternative, dip them into tempered RENO CONCERTO FONDENTE 72% and roll them into the chopped hazelnuts immediately after. Keep in a cool and dry place (15-20°C).

RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

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

Rum can be replaced by 150g of ZUCCHERO INVERTITO.