



HAZELNUT TRUFFLE

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

HAZELNUT FILLING

INGREDIENTS

NOCCIOLATA BIANCA	g 800
CRUNCHY BEADS MILK	To Taste

COATING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	To Taste
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DECORATION

INGREDIENTS

CRUNCHY BEADS MILK	To Taste
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FINAL COMPOSITION

Fill up with NOCCIOLATA BIANCA (hazelnut filling).
Close the shell with tempered SINFONIA CIOCCOLATO BIANCO 34% and let crystallize.
Dip into tempered SINFONIA CIOCCOLATO BIANCO 34%.
Top off with some CRUNCHY BEADS MILK.



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).