



ORANGE & DARK CHOCOLATE TRUFFLE

MILK CHOCOLATE TRUFFLE WITH CREAMY ORANGE FLAVOURED DARK CHOCOLATE FILLING - SERVINGS: 100 DOBLA TRUFFLE SHELL MILK

ORANGE FLAVOURED CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO

g 800

ORANGE ESSENTIAL OIL

To Taste

DICED CANDIED ORANGE

To Taste

PREPARATION

Whip CHOCOSMART for 2-3 minutes in a planetary mixer with a paddle attachment.

As an alternative, you can just melt CHOCOSMART at 30°C, then blend the essential oil in.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%

To Taste

FINAL COMPOSITION

Place a piece of diced candied orange peel inside the DOBLA TRUFFLE SHELL MILK.

Fill up with the orange flavoured chocolate filling.

Close the shell with tempered SINFONIA CIOCCOLATO AL LATTE 38% and let crystallize.

Dip into tempered SINFONIA CIOCCOLATO AL LATTE 38%.

Top off with a DOBLA DAISY 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 LATTE (30-32°C) to close the shell, let crystallize, then dip the truffle into melt NOBEL LATTE (35°C).