



# CHOCOLATE TRUFFLES

## WHITE TRUFFLES

1000 g Pasta Cremino Camel

## MELTING TRUFFLES

800 g Pasta Cremino Camel  
140 g Pasta Cacao Scura Camel  
60 g Cocoa

### WHITE TRUFFLES PROCEDURE:

*Stir the Cremino in a planetary mixer with the leaf some loaves sprinkling with icing sugar. Break and form balls that will be dipped in powdered sugar.*

### MELTING TRUFFLES PROCEDURE:

*Stir the Cremino in a planetary mixer with the leaf loaves sprinkling with cocoa powder. Break and form balls that will then come dip in cocoa.*