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TRUFFLE

1. DARK CHOCOLATE TRUFFLE BASE
2. MILK CHOCOLATE TRUFFLE BASE
3. WHITE CHOCOLATE TRUFFLE BASE
4. COOKIE DOUGH BASE/ TRUFFLE
5. NUTELLA TRUFFLE
6. ROSE TRUFFLE
7. CAPPUCINO TRUFFLE
8. ROASTED ALMOND WITH MILK CHOCOLATE
9. BASIL AND LEMON TRUFFLE
10. DATE & NUT TRUFFLE
11. TOASTED COCONUT WITH MILK CHOCOLATE
12. CAKE TRUFFLE
13. RASMALAI TRUFFLE
14. OREO TRUFFLE
15. BRAZILIAN BRIGADEIRO
16. PAAN TRUFFLE

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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CHOCOLATE TRUFFLES (SIZE OF EACH TRUFFLE – 15-20 GM)

DARK CHOCOLATE TRUFFLE BASE

DARK CHOCOLATE 450 GM

AMUL CREAM 110 GM

MILK CHOCOLATE TRUFFLE BASE

MILK CHOCOLATE 480 GM

AMUL CREAM 110 GM

WHITE CHOCOLATE TRUFFLE BASE

WHITE CHOCOLATE 480 GM

AMUL CREAM 110 GM

COOKIE DOUGH BASE

BUTTER 15 GM

BROWN SUGAR 20 GM

ALMOND MEAL 25 GM

CHOCOCHIPS 50 GM

TOASTED OAT MEAL FLOUR 1 TBSP

MAKING TRUFFLES

Heat cream and add chopped chocolate

Mix well to combine

Set aside for few hours before proceeding further blend if needed for a smooth texture.

TRUFFLES

1. NUTELLA TRUFFLES

Make small balls of nutella as shown and cool

Take dark chocolate truffle balls and fill centre with cold nutella balls

Cool the truffle and dip in milk chocolate garnish with nutella or dark chocolate.

2. PISTACHIO AND ROSE

Using white chocolate truffle

Add fresh rose pattles along with rose water/ essence and mix well

Dip in dark chocolate & garnish with fresh rose pattles.

3. CAPPUCCINO TRUFFLE

Make a truffle base infusing cream with coffee powder and chocolate

Using the cappuccino truffle balls and tiramisu essence (opt)

Dip in dark chocolate & garnish with white chocolate.

4. COOKIE DOUGH TRUFFLE

Make a small ball of cookie dough and cool

Dip in dark chocolate & garnish with milk chocolate.

5. ROASTED ALMONDS WITH MILK CHOCOLATE

Make small balls of dark chocolate truffles

Fill centre with an almond and dip cold truffle in milk chocolate

Roll in chopped roasted almonds

(Roasted almonds)

6. BASIL AND LEMON TRUFFLE

Take 100 gm cream cheese + 100 gm white chocolate + 4-5 basil leaves + 1 tsp lemon zest + ¼ tsp lemon essence & mix all ingredients together and cool it & garnish with coloured castor sugar.

7. DATES AND NUT TRUFFLES

Use soft dates and little water

Blend it to make a paste

Add a lot of chopped nuts and bind to consistency

Cool and dip in dark chocolate

Roll in toasted sesame seeds.

8. TOASTED COCONUT WITH MILK CHOCOLATE

Using milk chocolate truffle balls

Add 2 tbsp desiccated coconut and coconut essence

(You can also make the white truffle using coconut cream)

Roll balls and cover with toasted coconut flakes.

9. CAKE TRUFFLES

Using left over cakes for truffle balls is the in thing.

Take your cake crumbs chocolate, vanilla, red velvet etc.

Add chocolate ganache or cream cheese just enough for binding from balls and dip in chocolate.

9. RASMALAI TRUFFLE

Milk masala ¼ tsp

Elachi 1/8 tsp

Pista 1 tsp

Almond 1 tsp

Yellow colour

Butter ¼ tsp

Pista for coating

Kesar

10. OREO TRUFFLE

25 oreo + 90 gm cream cheese

11. BRAZILIAN BRIGADEIRO

Milkmaid 400 gm

Butter 2 tbsp

Cocoa powder 4 tbsp

Dark chocolate 85 gm

Garnish with vermicelli

12. PAAN TRUFFLE

Dried paan masala

Green food colour

NOTE: if oil will release from truffle then you need to remove it from truffle.