HAITOGLOU BROS S.A.



TRUFFLES WITH MACEDONIAN TAHINI WITH HONEY (+ - 40 pieces)

INGREDIENTS

- 200 gr of Macedonian Tahini with honey
- 100 gr of almond
- Chopped skin of one mandarin
- 80 gr of barley bread in crumbs
- 100 gr of couverture 74% Hai ProfessionArt

For the coating

• Couverture 54% ProfessionArt

PREPARATION

Dip the mixer bucket in hot water and then put in the couverture to melt. Add all the other ingredients and mix in slow speed until unified to supple dough.

Leave the mixture to cool down. Take small portions and shape into little round pieces of 2cm Coat them with lukewarm couverture 54% ProfessionArt.