

WHITE CHOCOLATE AND GORGONZOLA TRUFFLES

A bold and successful pairing between white chocolate and gorgonzola! These truffles are served with an elegant green tomato jam.



INGREDIENTS:

100 g gorgonzola without the rind
q.b. hazelnut crumbs
q.b. Emilia white chocolate
500 g green tomatoes
40 g white vinegar
15 g extra virgin olive oil
1 small section of thyme
180 g sugar



Difficulty
EASY



Preparation
105 min



Portions
4

1

Stir the gorgonzola in a bowl, mixing with a spoon to create 4 balls, using your hands. When still soft, roll in the hazelnut crumbs, making sure they attach well. Pierce the balls with skewers, place them in a tall glass, with the balls towards the top and place in refrigerator for 1 hour.

TIP

Serve with slices of grilled brioche bread.

2

Then melt the white chocolate in the microwave or using a double boiler. Take the balls from the refrigerator and use the skewers to cover with white chocolate. Place in glasses making sure they don't touch each other and place in refrigerator for at least 15 minutes.

3

For the jam, combine the tomatoes, sugar, vinegar, oil and thyme in a pan and cook over medium heat for about 15 minutes. Let cool. Serve with the jam, which acts as a base for the truffles.