

# Bat bites

A range of fun filled truffles distinguished as bats, fa perfect treat for any Halloween table or just make the pop snacks for everyone to BITE on. Using the Dobra truffle shell and filled with our delicious recipe made from the finest ingredients it is transformed by the finishing touch of the Dobra Chocolate Bat.



## Recipe

### RASPBERRY FILLING 10GR PER ITEM

Joypaste Lampone	500g
Glucose	50g
<b>Totaal</b>	<b>550g</b>

### RASPBERRY FILLING 10GR PER ITEM

Combine the ingredients together, place in piping bag & pipe into a dark truffle shell.

### COOKIE BISCUIT COATING 15G PER ITEM

IRCA Amercian Chocolate cookie	500g
Unsalted Butter	300g
Whole Egg	25g
Water	40g
Reno Concerto Fondente	100g
<b>Totaal</b>	<b>965g</b>

### COOKIE BISCUIT COATING 15G PER ITEM

Mix all the ingredients in a planetary mixer equipped with a paddle, at low speed for about 2 minutes. Leave to cool, blend for 30 seconds until powdered form, mix Reno chocolate and mould around the filled dark truffle shell. Then coat in the powder biscuit sablee.

## POWDER BISCUIT CRUMBLE 5GR PER

### ITEM

T45 Flour	400g
Icing Sugar	183g
Unsalted Butter	190g
Cocoa Powder	50g
Sea Salt	4g
Egg Yolks	80g
Black carbon powder	10g
Orange Zest	5g
Vangilia Madascagar	4g
<b>Totaal</b>	<b>926g</b>

## POWDER BISCUIT CRUMBLE 5GR PER

### ITEM

Place all ingredients in a mixer with paddle. Beat until fully formed into a dough. Roll to 3mm and chill 30 minutes. Cook on silicone mat at 150°C for 18 minutes.

## Assembly, layout and finishing

### ASSEMBLY, LAYOUT AND FINISHING

Take the Truffle cookie and finish with the Dobra Bat decoration for that blood curdling delicious sensation... Maybe make some chocolate twigs to bring the bats to life in a fun way.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Truffle shell**  
**dark**



**Bat**