



CRUNCHY CREMINO

EASY RECIPE TO MAKE CRUNCHY CREMINO WITH HAZELNUT FLAVOUR

DIFFICULTY LEVEL



CRUNCHY CREMINO MIXTURE

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - MELTED AT 40°C
PASTA NOCCIOLA - AT ROOM TEMPERATURE
CRUNCHY BEADS MIX

PREPARATION

g 1000 Gently combine chocolate and PASTA NOCCIOLA, whitout incorporating air.
g 400 Stir CRUNCHY BEADS in and cast into proper silicone moulds or steel frames and refrigerate.
g 1000

FINAL COMPOSITION

Once hardened, the cremino can be store at room temperature.