



# CREMINO

REINTERPRATATION OF A CLASSIC OF THE ITALIAN PRALINERY

DIFFICULTY LEVEL



## OUTER SHELL

### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

SINFONIA CIOCCOLATO LATTE 38%

RENO CONCERTO FONDENTE 64%

BURRO DI CACAO

### PREPARATION

To Taste

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with tempered SINFONIA

To Taste

CIOCCOLATO BIANCO 40/42 and tempered SINFONIA CIOCCOLATO LATTE 38% to create some stripes. Remove the excess and let crystallize.

To Taste

To Taste

Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and RENO CONCERTO FONDENTE 64% tempered at 28 °C, remove the excess and let crystallize.

Once crystallized, use tempered RENO CONCERTO FONDENTE 64% to create a chocolate outer shell.

## HAZELNUT CHOCOLATE CREAMY FILLING

### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

NOCCIOLATA BIANCA

### PREPARATION

g 100

Melt SINFONIA NOCCIOLATO BIANCO, add to NOCCIOLATA BIANCA and stir with a rubber spatula.

g 70

Use the chocolate cream at the temperature of 28 °C to half-fill the choco bon bon.

Refrigerate until the crystallization is complete.

## GIANDUIA CHOCOLATE CREAMY FILLING

### INGREDIENTS

SINFONIA GIANDUIA FONDENTE

g 100

PRALINE AMANDE NOISETTE

g 70

### PREPARATION

Melt SINFONIA GIANDUIA FONDENTE, add to PRALIN AMANDE NOISETTE and stir with a rubber spatula.

Use the chocolate cream, at the temperature of 28 °C, to fill the choco bon bon mould

### FINAL COMPOSITION

Once the second chocolate creamy filling is crystallized too, use tempered RENO CONCERTO FONDENTE 64% to close the choco bon bon.

Wait for the crystallization to be completed before removing from the mould.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF