

CRUNCHY CREMINO

EASY RECIPE TO MAKE CRUNCHY CREMINO WITH HAZELNUT FLAVOUR

DIFFICULTY LEVEL

CRUNCHY CREMINO MIXTURE

INGREDIENTS

RENO CONCERTO LATTE 34% - MELTED AT 40°C	g 1000
PASTA NOCCIOLA - AT ROOM TEMPERATURE	g 400
CRUNCHY BEADS MIX	g 1000

PREPARATION

Gently combine chocolate and PASTA NOCCIOLA, whitout incorporating air.

Stir CRUNCHY BEADS in and cast into proper silicone moulds or steel frames and refrigerate.

FINAL COMPOSITION

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