



HAZELNUT CREMINO

HAZELNUT CHOCO BON BON

DIFFICULTY LEVEL



HAZELNUT GANACHE

INGREDIENTS

RENO CONCERTO BIANCO 31,50% - MELTED AT 45°C

BURRO DI CACAO - MELTED AT 45°C

PASTA NOCCIOLA

GRANELLA DI NOCCIOLA

g 1000

g 200

g 800

g 150

PREPARATION

Combine chocolate and cocoa butter, add the remaining ingredients, mix and pour into silicone moulds.

Smooth the surface of the cremino and refrigerate until fully crystallized.

COATING

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED

To Taste

FINAL COMPOSITION

Unmould the cremini and let them rest at room temperature for a few minutes.

Cover the cremini with the tempered milk chocolate.