



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

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.

To Taste 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

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### 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