



## NOBEL-CARAMEL SNACK

### CARAMEL CREMINO

#### INGREDIENTS

NOBEL LATTE - CARAMEL NEW PRODUCT

HAZELNUT CRUNCH - 50%

COOKIE COCOA CRUMBLE GF

g 1000

g 100

g 100

#### PREPARATION

Melt the NOBEL CARAMEL at 35°C, add the COOKIE COCOA CRUMBLE and the HAZELNUT CRUNCH 50% then mix well.

#### FINAL COMPOSITION

Pour the cremino into polycarbonate or silicone molds and place in the refrigerator for 5 minutes, then leave in the crystallizer.

Remove from the molds.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF