



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