



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

PASTA NOCCIOLA - AT ROOM TEMPERATURE

CRUNCHY BEADS MIX

g 1000

g 400

g 1000

PREPARATION

Gently combine chocolate and PASTA NOCCIOLA, without 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 stored at room temperature.