



## CRUNCHY CREMINO

EASY RECIPE TO MAKE CRUNCHY CREMINO WITH HAZELNUT FLAVOUR

DIFFICULTY LEVEL



### CRUNCHY CREMINO MIXTURE

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#### 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.