



# 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, whitout 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 store at room temperature.