



## HAZELNUT CREMINO

### HAZELNUT CHOCO BON BON

DIFFICULTY LEVEL



#### HAZELNUT GANACHE

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##### INGREDIENTS

RENO CONCERTO BIANCO 31,50% - MELTED AT 45°C

BURRO DI CACAO - MELTED AT 45°C

PASTA NOCCIOLA

GRANELLA DI NOCCIOLA

g 1000

g 200

g 800

g 150

##### PREPARATION

Combine chocolate and cocoa butter, add the remaining ingredients, mix and pour into silicone moulds.

Smooth the surface of the cremino and refrigerate until fully crystallized.

#### COATING

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##### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED

To Taste

##### FINAL COMPOSITION

Unmould the cremini and let them rest at room temperature for a few minutes.

Cover the cremini with the tempered milk chocolate.