

# CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

PASTRY CHOCOCREAM

Anhydrous gianduja-flavoured cream with crunchy cocoa biscuit grains and chopped hazelnuts.

Perfect for post-baking filling of leavened products, shortcrust and puff pastry.

Its inclusions are designed to stay crisp over time and ensure easy piping.

With a rich, rounded flavour, this cream enhances your pastry creations with a delightful contrast of textures.

Ready to use.

It does not moisten the products in which it is inserted.

It has an ideal structure for use with sac à poche.

With cocoa biscuits grains and chopped hazelnuts.

Resistant to freezing.

No hydrogenated fats.

Gluten free.



## MODALITÀ D'USO



Filling

## DETTAGLI PRODOTTO

Codice prodotto 01010030

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Nuts

Cross-contaminations



Eggs



Milk

## INFO

### Advantages

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GROUP

Extraordinary  
made simple.

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#### **Claims**

With cocoa biscuits grains and chopped hazelnuts.  
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Gluten free.

#### **Details**

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#### **Description**

gianduia flavoured cream with crunchy chopped hazelnuts and crumbled biscuits to be used after baking as filling for croissant, "fagottini" and brioches.

#### **Denomination**

spreadable cream. Semifinished product for pastry.



**Extraordinary  
made simple.**