



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.

Product details

COD 000783

Allergeni/cross contaminazioni

Allergens



lecitina



granella e pasta di nocciole

Cross-contaminations



Eggs



Milk

Modalità d'uso



Filling