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

irca GROUP Extraordinary made simple.

DETTAGLI PRODOTTO

Codice prodotto 01010030

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Nuts

Cross-contaminations



Eggs



Milk

INFO

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

Denomination
spreadable cream. Semifinished product for pastry.