



CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

PASTRY
CHOCOCREAM

Anhydrous gianduia-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