



HAZELNUT CREMINO

chef Basic level

HAZELNUT CHOCO BON BON

HAZELNUT GANACHE

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

BURRO DI CACAO

PASTA NOCCIOLA

GRANELLA DI NOCCIOLA

PREPARATION

1000g Combine chocolate and cocoa butter, add the remaining ingredients, mix 200g and pour into silicone moulds.

800g Smooth the surface of the cremino and refrigerate until fully crystallized.

150g

Final composition

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

Cover the cremini with the tempered milk chocolate.