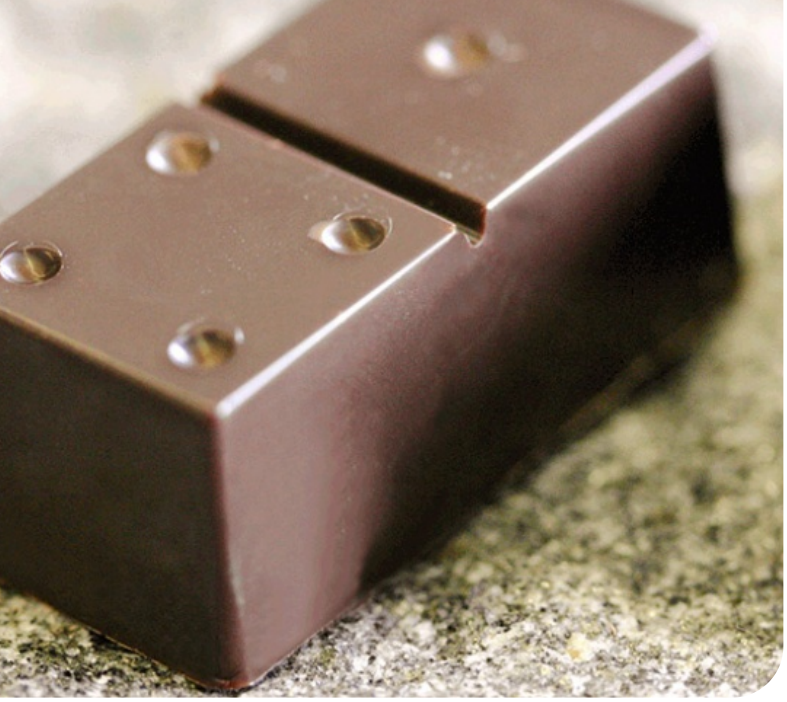


HAZELNUT CREMINO

Basic level

HAZELNUT CHOCO BON BON

HAZELNUT GANACHE

RENO CONCERTO BIANCO 31,50%	1000g
BURRO DI CACAO	200g
PASTA NOCCIOLA	800g
GRANELLA DI NOCCIOLA	150g

Combine chocolate and cocoa butter, add the remaining ingredients, mix and pour into silicone moulds.
Smooth the surface of the cremino and refrigerate until fully crystallized.

FINAL COMPOSITION

Unmould the cremini and let them rest at room temperature for a few minutes.
Cover the cremini with the tempered milk chocolate.