



# HAZELNUT CREMINO

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