



HAZELNUT CREMINO

🏠 Basic level

HAZELNUT CHOCO BON BON

HAZELNUT GANACHE

RENO CONCERTO BIANCO 31,50%

BURRO DI CACAO

PASTA NOCCIOLA

GRANELLA DI NOCCIOLA

1000g

200g

800g

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 cremi and let them rest at room temperature for a few minutes.

Cover the cremi with the tempered milk chocolate.