



NOBEL-CARAMEL SNACK

👤 Intermediate level

CARAMEL CREMINO

INGREDIENTS

[NOBEL LATTE](#)

[HAZELNUT CRUNCH](#)

COOKIE COCOA CRUMBLE GF

PREPARATION

1000g Melt the NOBEL CARAMEL at 35°C, add the COOKIE COCOA CRUMBLE and
100g the HAZELNUT CRUNCH 50% then mix well.
100g

Final composition

Pour the cremino into polycarbonate or silicone molds and place in the refrigerator for 5 minutes, then leave in the crystallizer.
Remove from the molds.