



# NOBEL-CARAMEL SNACK

chef 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.