



NOBEL-CARAMEL SNACK

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CARAMEL CREMINO

NOBEL LATTE

HAZELNUT CRUNCH

COOKIE COCOA CRUMBLE GF

1000g

100g

100g

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

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.

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GROUP

Extraordinary
made simple.