

HAZELNUT GANACHE

# **HAZELNUT CREMINO**

## HAZELNUT CHOCO BON BON

DIFFICULTY LEVEL B B B





INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELTED AT 45°C	g 1000	Combine chocolate and cocoa butter, add the remaining ingredients, mix and pour into silicone
BURRO DI CACAO - MELTED AT 45°C	g 200	moulds.
PASTA NOCCIOLA	g 800	Smooth the surface of the cremino and refrigerate until fully crystallized.
GRANELLA DI NOCCIOLA	g 150	

### **COATING**

#### **INGREDIENTS**

SINFONIA CIOCCOLATO AL LATTE 38% - TEMPERED

To Taste

### FINAL COMPOSITION

Unmould the cremini and let them rest at room temperature for a few minutes.

Cover the cremini with the tempered milk chocolate.

