

Greedy cream



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PREPARATIONS AND INGREDIENTS**Yield: 5 jars - 200 g each****GREEDY CREAM**

200	g	Artisan roasted Almond Praline 55% Agostoni Code 7592
50	g	Pure almond paste (with ground almond inside)
200	g	Artisan Pistachio Praline 60% Agostoni Code 7343
50	g	Pistachio paste
25	g	Roasted pistachio nibs
25	g	Roasted almonds
200	g	Fine TGT hazelnut Praline 55% Agostoni Code 7344
50	g	Hazelnut paste Icam Professional Code 1862
25	g	Roasted hazelnut nibs
100	g	Sunflower seed oil
140	g	Cocoa Butter in drops Icam Professional Code 7852
6	g	Cinnamon powder
1121	g	Total

PROCEDURE AND ASSEMBLY

GREEDY CREAM

To make this delicious cream, firstly combine the 3 pralinés inside the planetary mixer with the K beater. Once they have been mixed, add the 3 pastes: pistachio, almonds and hazelnut, mix well everything and pour in the sunflower seed oil and the tempered Cocoa Butter. Combine again and then gently clean the interior of the planetary mixer with the spatula and finally add the cinnamon powder and the three nibs: hazelnut, pistachio and almonds. Mix again and then clean the interior of the mixer until the cream results homogeneous and finish by blending all the ingredients again at moderate speed. Once the mixture is ready, you can proceed by pouring the cream into the jars with the help of a small jug, let it cool in the fridge at + 2°C + 4°C to harden until the cream has the right structure (10/15 minutes t's the time required) Finally, put the jars at room temperature for about 12 hours before closing with their own lid.

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PRODUCT SELECTIONS



Artisan roasted Almond Praline 55% Agostoni

Clean, delicate, balanced flavour of lightly roasted, caramelised almonds. Extremely versatile, it can be used for different applications. Fine structure with a pleasant crispness, slightly perceptible on the palate.



Pralinata artigianale al Pistacchio 60% Agostoni

Instantly recognisable rich flavour of natural pistachio, with a slight hint of salt. Light, non roasted praline flavour. Fine structure with a slightly crunchy consistency. A very nice texture.



Fine TGT hazelnut Praline 55% Agostoni

Intense flavour of superior Italian hazelnuts, slight hint of caramel and delicate roasting. Fine and smooth for a delicate structure.



Hazelnut paste Icam Professional

The exclusive use of high quality hazelnuts, the uniform roasting and the absence of any residual peel provide the characteristics of this high quality hazelnut paste. Specialised for praline, ganache, cremi and fillings. May be used in the composition of baking preparations, cream flavourings, foams and mousses. May also be used to create semifreddi, variegations and gelato bases.



Cocoa Butter in drops Icam Professional

Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.

SUGGESTIONS AND RECCOMANDATIONS TO PRODUCE THE CREAMS

- 1) In the processing of the mixture, we use the planetary mixer instead of the cutter because the movement of the cutter overheats the product and would bring out the tempering of the Chocolate.
- 2) In the realization of these creams, the final cooling phase is one of the most important phases to avoid the arising of fats on the surface so you have to be careful to let the product cool well with the time required.
- 3) Why is it important to use tempered Chocolate? Because Cocoa Butter stabilizes the spread, making it creamier or less.
- 4) If you wish a softer cream without changing the taste, you can add more oil because being neutral it does not alter the flavour of the cream itself. For a more compact cream, it's required a higher % of Chocolate.
- 5) In addition to spices and dried fruit in powder, you can add aromatic fats (such as fatty pastes, essential oils ...) but you cannot add what contains water or any other hydrated ingredient because it would make the cream grainy.
- 6) To sterilize the jars, proceed by placing them in the oven at 130 °C for about 20 minutes and then leave them covered with sheets of baking paper until they are cool.
- 7) It is important to apply a warranty seal that proves that the product is intact from the producer to the consumer. The most common problem is that spreadable creams might become rancid due to excessive temperature changes, therefore a good preservation is necessary.
- 8) How to define the consistency of the cream:
 - If we have a compact but spreadable structure at the same time and we want to make it softer, then we can add an extra amount of oil to make it creamier and tender. The quantity of extra oil must be evaluated considering how soft the cream should be.
 - If we have a spreadable and creamier and even shinier structure it is due to the higher quantity of fats. If we wish a denser cream but still spreadable, we just need to drop the amount of the fattest part of the recipe that is the oil.