

## Milk and Crunchy Hazelnut Spreadable cream



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## PREPARATIONS AND INGREDIENTS

**Yield: 35 jars - 200 g each**

### MILK AND CRUNCHY HAZELNUT SPREADABLE CREAM

750	g	<b>Fine TGT hazelnut Praline 55%</b> <b>Agostoni Code 7344</b>
75	g	<b>Hazelnut paste</b> <b>Icam Professional Code 1862</b>
45	g	<b>Dark Cocoa powder 22/24</b> <b>Icam Professional Code 4240</b>
225	g	<b>Peanut seeds oil</b>
1000	g	<b>Ambra Milk Chocolate 40%</b> <b>Icam Professional Code 8349</b> tempered
175	g	<b>Crunchy flakes</b> <b>Icam Professional Code 2989</b>
2270	g	Total

## Milk and Crunchy Hazelnut Spreadable cream

### PROCEDURE AND ASSEMBLY

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#### MILK AND CRUNCHY HAZELNUT SPREADABLE CREAM

Put the Hazelnut Praline and Hazelnut Paste in a planetary mixer with the K beater. Emulsify the Cocoa Powder with part of the oil. Gradually add the Milk Chocolate and the Crunchy Flakes in the mixer.

#### ASSEMBLY

Once the cream has been prepared, pour into glass jars and leave into fridge to harden for the time required. Leave to rest for 12 hours in a cool room and then close the jars.

#### CHEF SUGGESTIONS

- Make a small sample test to evaluate the softness, creaminess and spreadability desired.
- This is a basic recipe from which to start to create new inspirations by adding inclusions, aromas or / and spices.
- By modifying the praliné used and the dried fruit paste it is possible to develop bases for other spreads.

## PRODUCT SELECTIONS



### Fine TGT hazelnut Praline 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, cremini 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.



### Dark Cocoa powder 22/24 Icam Professional

Pure flavour of intense cocoa. Very dark red brown colour.



### Ambra Milk Chocolate 40% Icam Professional

Full and clean milky flavour, with hints of cocoa and well-balanced sweetness.



### Crunchy flakes Icam Professional

Wafer biscuits (crêpe dentelle), thin and crunchy. Flavour of caramelised wafer. Intense gold colour. Ideal for a "Rocher" style crunchy effect for pralines. Excellent as a crunchy addition inside cremini, gianduja and pralines. For decorating and glazing mignon, cakes and single portions in pastry. To create original crunchy elements inside semifreddi and gelato cakes, or as a crunchy addition to Igloo coatings for ice chocolate lollies and cones.