

NUCREMA CLASSIC



USE

Filling, ganache, coating and filling for pastries and baked products, ice cream uses (coating and body of ice cream).

BOX



1 pack. x 12kg = 12kg



1 pack. x 38kg = 38kg

BASIC INSTRUCTIONS FOR PROCESSING COCOA CREAM WITH HAZELNUTS

This product is intended for use at ambient temperatures of 20–30°C.

USE FOR FILLING MINI CHOCOLATES

Slightly heat the product up to a temperature of 30°C.

With the aid of special equipment (e.g. a pastry bag), inject the required quantity into the chocolate shells placed in moulds. Next, place the moulds in the refrigerator in order for Nucrema to be stabilised and become cohesive. Once the mini chocolates are out of the freezer and reach room temperature, add tempered chocolate in order for mini chocolates to close and assume their final shape. Place the products back in the freezer and unmould.

USE IN CAKES OR AS CAKE LAYER

Spread the product (at a temperature of approximately 25°C) in the sublayer (for example, sponge cake) and afterwards place it in the refrigerator for stabilisation.

USE THE PRODUCT AS GANACHE

Slightly heat the product up to a temperature of 30°C. Next, slowly add – while stirring in order to avoid any “lumps” from forming – the preferred liquid (milk, cream, sugar syrup, etc.) at approximately the same temperature.

The process will be completed once the mix assumes its intended cohesiveness.