

Hazelnut Topping



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| Code: | 09-310 | | Pcs/Box: | 6 |
| Format: | 1/1 | Plastic Bottle | Portions: | depending on use |
| Net weight: | 850g | | MPT: | 48 months |

Main Ingredients

Hazelnut, sugar, cocoa, sunflower oil.

Organoleptic Characteristics

Colour: dark brown.

Flavour: typical of hazelnut, sweet.

Consistency: homogeneous product, creamy, without lumps.

Instructions fo Preservation

Store the bottles in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and close with the cap provided. **Shake it before usage.**

Nature and Characteristics of the Product

Velvety homogeneous hazelnut cream, produced with simple and natural ingredients, in order to offer the best in creaminess and fragrance.

Why Buy this Product?

Topping sauce with classic simple, good taste that everyone always appreciates, from adults to children. Absolutely genuine and selected ingredients that make the product an unequalled ally in garnishing and filling desserts, ice cream, semifreddo, crêpes, etc...

This product will not have difficulty in conquering wider markets, thanks to the versatility of the hazelnut that always goes well with all creamy desserts.

Concerned Customers

The best customers are certainly crêpe shops but also restaurants, pizza places, piadinerie and all the enterprises which aim to find alternative sweet choices for desserts. Finally, it's necessary to consider also bars, where the customer can vent to creativity and imagination to provide delicious variations of the most popular products.

Way to use

Perfect for garnish on panna cotta, mousse, semifreddo, puddings, to fill cakes, decorate ice cream and semifreddo. It is lovely combined with crêpes and can be used as the main ingredient for the famous hazelnut coffee. Noteworthy is also the hazelnut piadina, an excellent variation of sweet.

Chef's ideas and suggestions

Hazelnut coffee – prepare a not too weak sweetened coffee, add a swirl of hazelnut topping, well whipped coffee cream* and warm up with steam, just enough to melt the hazelnut topping, mix the ingredients and reach a uniform temperature.

*Coffee cream preparation: prepare 4 strong coffees, add 8 little spoons of powdered sugar and cool down in the fridge. Once cooled, whip the coffee in a mixer: the cream will be ready in a few minutes.