

# Fruity Hazelnut Spread



## Toofruit® Raspberry

N° 1548

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### INGREDIENTS

Hazelnuts: 500 g  
Sugar: 200 g  
Brown sugar: 300 g

Milk powder 0 %: 50 g  
Toofruit® Raspberry: 60 g

- ◇ Start by roasting the hazelnuts by spreading them on a baking sheet and placing them into the oven at 180°C for 15 minutes.
- ◇ Blend the hazelnuts until you get a fine powder. Once powdered, blending, the hazelnuts will start releasing their oils, forming a hazelnut paste.
- ◇ Pour the hazelnut paste into a grinder and run it for 2 minutes before adding the milk powder.
- ◇ Add the Toofruit® Raspberry and let it mix for a few minutes before incorporating sugars.
- ◇ Keep blending until the desired texture is achieved.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984