

Vegan roasted hazelnut cremeux



250 gr hazelnut milk

3 gr salt

8 gr [Cust^c](#)

55 gr sugar

30 gr cocoa butter

80 gr toasted hazelnut paste

11 gr [Natem](#)

25 gr hazelnut oil

1. Melt the cocoa butter and set aside.
2. Heat the milk with the salt and sugar to 80°C.
3. Blend with [Cust^c](#) for a minute or until a texture similar to that of cream is obtained.
4. Mix the butter with the oil, the paste with strong stirring. Add the previous mixture and [Natem](#), and blend everything until homogenized.

5. Let it rest for 12 hours and use as desired.