

Crumble mixtures

With these crumble mixtures it is easy to prepare palatable sweet toppings with almonds or hazelnuts on gateaus, pies and similar cakes and pastries.

Using:

Prepare 1000 g crumble mixture with appr. 250 g water or milk to a dough, let it shortly swell and after renewed stirring spread the mass onto pastry or just rising yeast dough and bake it to a golden yellow.

Storage:

cool at max. 18°C, dark, dry
relative air humidity: max. 60 %



NES	Hazelnut crumb-mix	Levantine hazelnuts finely flaked together with choice spices and ingredients yield a crunchy topping.
NSZ	Hazelnut crumb-mix tender	By a modification of the ingredients this crumb topping is still more tender and better value.