



Nut filling with VTex[®]

Nut reduction

Nut filling with 50% VTex® Granules

Ingredients

100 g VTex® Granules

100 ml water for soaking

Sugar syrup:

200 g sugar + 200 ml water

100 g chopped hazelnuts

1 g vanilla and 1 g cinnamon

50 g butter

Preparation

1. Soak 100 g of VTex® Granules in 100 ml of water (50 °C) for approx. 10 minutes.
2. Bring the sugar and water to a boil until a thick syrup forms. Add the chopped nuts and simmer briefly.
3. Then combine the VTex® Granules with the syrup, vanilla, and cinnamon.
4. Transfer the mixture to a blender and process to the desired consistency, incorporating the butter.
5. If needed, add a small amount of water (a few tablespoons) until the desired firmness is achieved.