



GIANDUJA BISCUIT

STEP 1

INGREDIENTS

| | |
|---------------------------|-------|
| LIQUID CREAM | g 500 |
| JOYDESSERT NEUTRO PREMIUM | g 100 |
| WATER | g 150 |
| JOYPASTE GIANDUIA | g 75 |

PREPARATION

Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO PREMIUM and continue mixing. Add the semi-whipped cream to the mixture and gently mix until a soft consistency is obtained.

Roll out a layer of JOYCREAM CHOCOBISCOTTO into a silicon circle mould (Ø 16 - H cm 2) and put it into a blast chiller. Fill in a silicon mould with ring shape (Ø bigger: cm 20) for its half with gianduia mousse. Add the mousse to the biscuit in the middle and create a further smaller circle. Lay the frozen CHOCOBISCOTTO circle in the middle. Close with a biscuit disk and put it in the blast chiller. Take out of the mould and cover with MIRROR GIANDUIA previously warmed at 50°C. Decorate the borders and the surface with MACADAMIA PRALINE and chocolate leaves.

STEP 2

INGREDIENTS

| | |
|---------------------------|-------|
| LIQUID CREAM | g 500 |
| JOYDESSERT NEUTRO PREMIUM | g 100 |
| WATER | g 150 |

PREPARATION

Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO PREMIUM and continue mixing. Add the semi-whipped cream to the mixture and gently mix until a soft consistency is obtained.

Roll out a layer of JOYCREAM CHOCOBISCOTTO into a silicon circle mould (Ø 16 - H cm 2) and put it into a blast chiller. Fill in a silicon mould with ring shape (Ø bigger: cm 20) for its half with gianduia mousse. Add the mousse to the biscuit in the middle and create a further smaller circle. Lay the frozen CHOCOBISCOTTO circle in the middle. Close with a biscuit disk and put it in the blast chiller. Take out of the mould and cover with MIRROR GIANDUIA previously warmed at 50°C. Decorate the borders and the surface with MACADAMIA PRALINE and chocolate leaves.

STEP 3

INGREDIENTS

JOYCREAM CHOCOBISCOTTO

To Taste

STEP 4

INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA

To Taste

STEP 5

INGREDIENTS

NOCCIOLE INTERE TOSTATE

To Taste