## **GIANDUJA BISCUIT**



## STEP 1

irca

INGREDIENTS		PREPARATION
LIQUID CREAM	g 500	
JOYDESSERT NEUTRO PREMIUM	g 100	Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO PREMIUM and
WATER	g 150	continue mixing. Add the semi-whipped cream to the mixture and gently mix until a soft
JOYPASTE GIANDUIA	g 75	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		PREPARATION
LIQUID CREAM	g 500	
JOYDESSERT NEUTRO PREMIUM WATER	g 100 g 150	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.

GIANDUJA BISCUIT Page 1 of 2

g 35

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	

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To Taste

