



## GIANDUJA & WHITE CHOCOLATE ENTREMETS

### MODERN CAKE

DIFFICULTY LEVEL



#### BISCUIT

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##### INGREDIENTS

IRCA GENOISE

g 1000

EGGS - AT ROOM TEMPERATURE

g 1200

HONEY

g 100

##### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

Grease and flour the baking trays, then cast the batter in and bake at 200-210°C for 6-8 minutes in a deck oven.

#### GIANDUJA MOUSSE

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##### INGREDIENTS

LIQUID CREAM 35% FAT

g 1000

LILLY NEUTRO

g 200

WATER - OR MILK

g 200

NOCCIOLATA

g 150

##### PREPARATION

Whip cream, water (or milk) and LILLY NEUTRO in a planetary mixer with the whisk attachment.

Gently combine NOCCIOLATA to the whipped mixture.

## WHITE CHOCOLATE CHANTILLY

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### INGREDIENTS

|                      |           |
|----------------------|-----------|
| LIQUID CREAM 35% FAT | g 1000    |
| WATER - OR MILK      | g 200     |
| LILLY NEUTRO         | g 200     |
| CHOCOCREAM BIANCO    | g 120-150 |

### PREPARATION

Whip cream, water (or milk) and LILLY NEUTRO in a planetary mixer with the whisk attachment.

Gently combine CHOCOCREAM BIANCO to the whipped mixture.

## GLAZING

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### INGREDIENTS

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|--|----------|
| MIRROR CIOCCOLATO BIANCO - HEATED TO 45-50°C | To Taste |
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## STEP 5

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### INGREDIENTS

|                                |          |
|--------------------------------|----------|
| CODETTE CIOCCOLATO PURO BIANCO | To Taste |
| RENO CONCERTO BIANCO 31,50%    | To Taste |

## FINAL COMPOSITION

Place a layer of rollè at the bottom of a steel mould.

Pour the gianduja bavaoise into the mould.

Cover with a layer of rollè and finish with the white chocolate chantilly.

Reserve in the freezer until fully hardened.

Then, unmould the cake and glaze with MIRROR CIOCCOLATO BIANCO.

Decorate the lower edge of the cake with CODETTA DI CIOCCOLATO BIANCO and top with chocolate shavings made from RENO CONCERTO BIANCO PANI 31/33 and other chocolate decorations.