



## GIANDUJA & COFFEE SHOT GLASS DESSERT

### MIGNON PASTRY

DIFFICULTY LEVEL



#### CRUNCHY GIANDUJA GANACHE - 1ST OPTION

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##### INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%

g 200-300

PRALIN DELICRISP CLASSIC

g 800

##### PREPARATION

Melt RENO GIANDUIA LATTE at 35-40°C in the microwave.

Carefully stir PRALIN DELICRISP CLASSIC in.

#### CRUNCHY GIANDUJA GANACHE - 2ND OPTION

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##### INGREDIENTS

SINFONIA GIANDUIA FONDENTE

g 200-300

PRALIN DELICRISP NOIR

g 800

##### PREPARATION

Melt SINFONIA GIANDUIA FONDENTE at 35-40°C in the microwave.

Gently stir PRALIN DELICRISP NOIR in.

#### COFFEE FLAVOURED WHIPPED GANACHE

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##### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - SOFTENED

g 1000

FINE SOLUBLE COFFEE

g 25

g 8

##### PREPARATION

Whip all the ingredients at medium-high speed in a planetary mixer with the whisk attachment, until the volume of the mixture doubles.

## FINAL COMPOSITION

Pipe the gianduja crunchy filling into the shot glass until 3/4 full.

Refrigerate until hardened.

Remove from the fridge, top the shot glass dessert with a dollop of coffee flavoured whipped ganache and decorate.