



THREE TEXTURE OF GIANDUJA

EQUISITE GIANDUJA SINGLE-PORTION

DIFFICULTY LEVEL



GIANDUJA FINANCIER

INGREDIENTS

DELINOISETTE	g 250
VIGOR BAKING	g 2
FLOUR	g 25
CORNSTARCH	g 15
EGG WHITES	g 185
UNSALTED BUTTER 82% FAT - MELTED	g 40
RENO CONCERTO GIANDUJA LATTE 27% - MELTED AT 45°C	g 50

PREPARATION

- Mix the dry ingredients, then stir the egg whites in by hand.
- Gently combine with butter and chocolate.
- Fill the silicone moulds and bake for 10-15 minutes at 180-190°C (closed valve).

GIANDUJA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE FOR THE GANACHE	g 300
RENO CONCERTO GIANDUJA LATTE 27% - MELTED AT 45°C	g 600
LILLY NEUTRO	g 100
WATER	g 100
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700

PREPARATION

- Combine the cream with the chocolate until you obtain a ganache.
- In a separate bowl, slightly whip and stabilize the cream with LILLY.
- Add the slightly whipped cream to the ganache in 2-3 times to create a foamy mousse.
- Fill the sphere silicone moulds with the mousse and put in the blast chiller until hardened.

FILLING

INGREDIENTS

NOCCIOLATA ICE CROCK

To Taste

COATING

INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA - HEATED TO 50°C

To Taste

FINAL COMPOSITION

Fill the hollow of the financier with NOCCIOLATA ICE CROCK.

Cover the financier with a white chocolate foil.

Glaze the mousse spheres with MIRROR and place them on the top of the dessert.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER