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# **CRUNCHY GIANDUIOTTI**

## A CRUNCHY VARIANT OF THE CLASSIC SPECIALTY FROM THE ITALIAN CHOCOLATE TRADITION



IANACHE FOR GIANDUIOTTI			
INGREDIENTS		PREPARATION	
NOCCIOLATA PREMIUM	g 700	Combine all the ingredients and cast into silicone moulds for gianduiotti.	
NOBEL LATTE - MELTED AT 40°C	g 1000	Wait for the chocolate to be crystallized before unmoulding.	
CRUNCHY BEADS MIX	g 200		

#### **CRUNCHY COATING**

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO LATTE - MELTED AT 32°C	g 1000	Combine all the ingredients together.
GRANELLA DI NOCCIOLA	g 100	

### FINAL COMPOSITION

Glaze the gianduiotti with the crunchy coating and decorate.





## RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF



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