



MR. G

MODERN GIANDUIA CHOCOLATE CAKE

DIFFICULTY LEVEL



TENERELLA CAKE

INGREDIENTS

IRCA BROWNIES CHOC
WATER
EGGS
UNSALTED BUTTER 82% FAT
SINFONIA CIOCCOLATO FONDENTE 56%

g 1000
g 125
g 125
g 250
g 300

PREPARATION

Emulsify butter and chocolate in order to prepare a ganache.
In a planetary mixer, blend the remaining ingredients with a flat paddle with a flat paddle for 2-3 minutes.
Add the ganache and mix for another minute.
Pour the mixture into suitable moulds and bake at 175°C for 12/15 minutes.

CREME ANGLAISE FOR CREMEUX

INGREDIENTS

LIQUID CREAM 35% FAT
MILK 3.5% FAT
EGG YOLK
CASTER SUGAR

g 250
g 250
g 100
g 50

PREPARATION

Bring milk and liquid cream to the boil in a microwave or in a pot.
In a separate bowl, add yolks to sugar and stir.
Once the milk and liquid cream mixture begins to boil, add the yolks and sugar mixture to it.
Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.

GIANDUIA DARK CHOCOLATE CREMEUX

INGREDIENTS

SINFONIA GIANDUIA FONDENTE g 300

PREPARATION

Add 500g of crème anglaise (at 50/60°C) to SINFONIA GIANDUIA FONDENTE and emulsify with the aid of an immersion blender.

Pour 150g of cremeux in the silicone mould for inserts and freeze.

CRUNCHY CHOCOLATE FILLING

INGREDIENTS

DELICRISP g 200

RENO CONCERTO LATTE 34% g 100

PRALINE NOISETTE g 230

PREPARATION

Emulsify chocolate together with the praline, then add DELICRISP.

Once it is done, spread it onto the tenerella cake base and refrigerate.

LIGHT AND AIRY NOCCIOLATO BIANCO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT g 300

SINFONIA NOCCIOLATO BIANCO g 600

LIQUID CREAM 35% FAT g 700

WATER g 80

LILLY NEUTRO g 80

PREPARATION

Emulsify milk and chocolate in order to prepare a ganache.

Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring gently.

COVERING AND DRESSING

INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA Q.b.

RENO GIANDUIA LATTE 27% Q.b.

FINAL COMPOSITION

In a silicone mould, pour a layer of light mousse, add the frozen crémeux, cover with a second layer of mousse and close with tenerella cake spread with the crunchy chocolate filling.

Freeze until it hardens completely.

Remove from the mould and glaze with MIRROR GIANDUIA previously heated at 50/55°C.

Decorate with gianduia chocolate shavings.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF