

THREE GIANDUIA CAKE



HAZELNUT DACQUOISE

INGREDIENTS

WATER - 1-WARM
TOP MERINGUE
DELINOISETTE
FLOUR
JOYPASTE NOCCIOLA PIEMONTE
WATER - 2-WARM

g 200
g 300
g 280
g 100
g 250
g 175

PREPARATION

Whip Top Meringue with warm water(1), mix Delinoisette with the shortbread flour, hydrate Joypaste nocciola Italia with hot water (2) and mix.

When Top meringue is well whipped, add the powders alternating with the hydrated Joypaste, mixing with a marisa.

Place on a 60cm x 40cm pan with parchment paper, and bake at 180 C° for 10 minutes, the last 3 of which with the valve open.

Cup discs with a diameter of 14 cm, and place a thin veil of Pralin Delicrisp Classic on one side only, blast chill until use.

GELIFIED

INGREDIENTS

FULL-FAT MILK (3,5% FAT) - FRUIT JUICE-PUREE
RIFLEX POWDER NEUTRAL
CASTER SUGAR
GLUCOSIO - HONEY

g 500
g 40
g 100
g 100

PREPARATION

Bring the milk and sugars to the boil, add the powder and bring back to the boil.

Pour the entire dose onto a hot 60cmx40cm baking tray, with a silicone mat and place in the refrigerator to cool.

WHITE HAZELNUT CHOCOLATE CREAM

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 330
EGG YOLK	g 75
LILLY NEUTRO	g 45
FULL-FAT MILK (3,5% FAT)	g 188
LIQUID CREAM 35% FAT	g 188

PREPARATION

Bring the cream and milk to the boil, add the yolk and neutral lilly mixed together, bring to 85 degrees and mix with the Nocciolato Bianco.

Pour 230g directly into each silicone mold with a diameter of 16cm, and place in the refrigerator.

MILK GIANDUIA WHIPPED GANACHE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 170
LIQUID CREAM 35% FAT - 1-WARM	g 120
LIQUID CREAM 35% FAT - 2-COLD	g 300

PREPARATION

Bring the cream to a light boil (1), pour over the chocolate in stages and mix.

Add the cream (2) continuing to mix. Crystallize in the refrigerator overnight.

DARK GIANDUIA NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA GIANDUIA FONDENTE	g 320
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 35

PREPARATION

Heat milk and glucose, add neutral lilly while mixing.

Then add the chocolate in several steps, and finally the cream.

Crystallize in the refrigerator overnight.

FINAL COMPOSITION

Compose the cake with the second layer directly in the silicone mould, dress 230g of semi-whipped milk gianduja ganache, and then the last 230g of semi-whipped dark gianduja namelaka. Finally, close with the layer of frozen dacquoise.

Chill, unmould, cup the 22cm diameter gelled product and place it on the surface of the cake.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF