



## Three colour gianduja

### WHITE:

WHITE ALMONDS	g250
ICING SUGAR	g225
RENO WHITE 38/40	g200
COCOA BUTTER	g 50

### MILK:

WHITE ALMONDS	g250
ICING SUGAR	g275
RENO MILK 37/39	g250

### DARK:

WHITE ALMONDS	g125
TOASTED HAZELNUTS	g125
ICING SUGAR	g250
RENO DARK 36/38	g250

Mix and finely grind the nuts with the sugar and add the chocolate which has been previously melted at a temperature of 40-45°C thus obtaining three mixtures with different colours. Leave these mixtures to rest for at least 4 hours and then grind them once more. Roll out to a thickness of 8 millimetres and then assemble them with melted cocoa butter. Use a suitable cutting tool to cut into 11x22mm rectangles and cover with RENO DARK 36/38 or 40/42 as far as the edge.

