

GIANDUJA & COFFEE SHOT GLASS DESSERT

MIGNON PASTRY

DIFFICULTY LEVEL

CRUNCHY GIANDUJA GANACHE – 1st OPTION

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 200-300
PRALIN DELICRISP CLASSIC	g 800

PREPARATION

Melt RENO GIANDUIA LATTE at 35-40°C in the microwave.

Carefully stir PRALIN DELICRISP CLASSIC in.

CRUNCHY GIANDUJA GANACHE – 2nd OPTION

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 200-300
PRALIN DELICRISP NOIR	g 800

PREPARATION

Melt SINFONIA GIANDUIA FONDENTE at 35-40°C in the microwave.

Gently stir PRALIN DELICRISP NOIR in.

COFFEE FLAVOURED WHIPPED GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - SOFTENED	g 1000
FINE SOLUBLE COFFEE	g 25
	g 8

PREPARATION

Whip all the ingredients at medium-high speed in a planetary mixer with the whisk attachment, until the volume of the mixture doubles.

FINAL COMPOSITION

Pipe the gianduja crunchy filling into the shot glass until 3/4 full.

Refrigerate until hardened.

Remove from the fridge, top the shot glass dessert with a dollop of coffee flavoured whipped ganache and decorate.