



THREE TEXTURE OF GIANDUJA

EQUISITE GIANDUJA SINGLE-PORTION

DIFFICULTY LEVEL



GIANDUJA FINANCIER

INGREDIENTS

DELINOISETTE
VIGOR BAKING
FLOUR
CORNSTARCH
EGG WHITES
UNSALTED BUTTER 82% FAT - MELTED
RENO CONCERTO GIANDUJA LATTE 27% - MELTED AT 45°C

g 250
g 2
g 25
g 15
g 185
g 40
g 50

PREPARATION

Mix the dry ingredients, then stir the egg whites in by hand.
Gently combine with butter and chocolate.
Fill the silicone moulds and bake for 10-15 minutes at 180-190°C (closed valve).

GIANDUJA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE FOR THE GANACHE
RENO CONCERTO GIANDUJA LATTE 27% - MELTED AT 45°C
LILLY NEUTRO
WATER
LIQUID CREAM 35% FAT - TO BE WHIPPED

g 300
g 600
g 100
g 100
g 700

PREPARATION

Combine the cream with the chocolate until you obtain a ganache.
In a separate bowl, slightly whip and stabilize the cream with LILLY.
Add the slightly whipped cream to the ganache in 2-3 times to create a foamy mousse.
Fill the sphere silicone moulds with the mousse and put in the blast chiller until hardened.

FILLING

INGREDIENTS

NOCCIOLATA ICE CROCK

To Taste

COATING

INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA - HEATED TO 50°C

To Taste

FINAL COMPOSITION

Fill the hollow of the financier with NOCCIOLATA ICE CROCK.

Cover the financier with a white chocolate foil.

Glaze the mousse spheres with MIRROR and place them on the top of the dessert.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER