



## GIANDUJA ON THE ROAD

### GIANDUIA FLAVOURED MODERN CAKE

**DIFFICULTY LEVEL**



#### GLUTEN FREE ROLLÉ WITH HAZELNUTS

##### INGREDIENTS

IRCA GENOISE GLUTEN FREE

EGGS - AT ROOM TEMPERATURE

HONEY

GRANELLA DI NOCCIOLA PICCOLA

g 500

g 600

g 50

g 150

##### PREPARATION

Whip all the ingredients, except for GRANELLA DI NOCCIOLE, in a planetary mixer with a whisk attachment for 10 minutes at high speed.

Evenly spread the mixture into 5-mm layers onto parchment paper sheets, sprinkle with GRANELLA DI NOCCIOLE and bake for 8 minutes at 210°C (closed valve).

#### GLUTEN FREE SHORTCRUST PASTRY WITH HAZELNUTS

##### INGREDIENTS

TOP FROLLA GLUTEN FREE

UNSALTED BUTTER 82% FAT

EGGS

GRANELLA DI NOCCIOLA PICCOLA

g 500

g 150

g 100

g 50

##### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment.

Refrigerate the shortcrust pastry for 1 hour at least.

Roll the dough out to 3 mm, then cut out some shortcrust bases that should be slightly larger than the cakes. Bake at 170-180°C for 10-12 minutes.

## RHUMBA MOUSSE

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### INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE RHUMBA	g 100
WATER	g 200
LIQUID CREAM 35% FAT	g 1000

### PREPARATION

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and water.

Combine to the flavouring paste to create a soft mousse.

## FILLING FOR MARBLE-EFFECT

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### INGREDIENTS

NOCCIOLATA ICE PREMIUM	To Taste
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## Step 5

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### INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA - HEATED TO 45°C	To Taste
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### FINAL COMPOSITION

Fill the silicone mould for gianduiotti with the mousse, then gently stir in NOCCIOLATA ICE PREMIUM to create a marbled effect.

Cover with a layer of rollè and put in the blast chiller until fully hardened.

Unmould and glaze with MIRROR.

Place the frozen dessert onto the shortcrust base and decorate as you like most.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER