

CRUNCHY GIANDUIOTTI

A CRUNCHY VARIANT OF THE CLASSIC SPECIALTY FROM THE ITALIAN CHOCOLATE TRADITION

DIFFICULTY LEVEL

GANACHE FOR GIANDUIOTTI

INGREDIENTS

NOCCIOLATA PREMIUM	g 700
NOBEL LATTE - MELTED AT 40°C	g 1000
CRUNCHY BEADS MIX	g 200

PREPARATION

Combine all the ingredients and cast into silicone moulds for gianduiotti.

Wait for the chocolate to be crystallized before unmoulding.

CRUNCHY COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE - MELTED AT 32°C	g 1000
GRANELLA DI NOCCIOLA	g 100

PREPARATION

Combine all the ingredients together.

FINAL COMPOSITION

Glaze the gianduiotti with the crunchy coating and decorate.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF