



THREE GIANDUIA CAKE

HAZELNUT DACQUOISE

INGREDIENTS

WATER - 1-WARM

TOP MERINGUE

DELINOISETTE

FLOUR

JOYPASTE NOCCIOLA PIEMONTE

WATER - 2-WARM

PREPARATION

g 200 Whip Top Meringue with warm water(1), mix Delinoisette with the shortbread flour,
g 300 hydrate Joypaste nocciola Italia with hot water (2) and mix.
g 280 When Top meringue is well whipped, add the powders alternating with the hydrated
g 100 Joypaste, mixing with a marisa.
g 250 Place on a 60cm x 40cm pan with parchment paper, and bake at 180 C° for 10 minutes,
g 175 the last 3 of which with the valve open.
Cup discs with a diameter of 14 cm, and place a thin veil of Pralin Delicrisp Classic on
one side only, blast chill until use.

GELIFIED

INGREDIENTS

FULL-FAT MILK (3,5% FAT) - FRUIT JUICE-PUREE

RIFLEX POWDER NEUTRAL

CASTER SUGAR

GLUCOSIO - HONEY

PREPARATION

g 500 Bring the milk and sugars to the boil, add the powder and bring back to the boil.
g 40 Pour the entire dose onto a hot 60cmx40cm baking tray, with a silicone mat and place in
g 100 the refrigerator to cool.
g 100

WHITE HAZELNUT CHOCOLATE CREAM

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 330
EGG YOLK	g 75
LILLY NEUTRO	g 45
FULL-FAT MILK (3,5% FAT)	g 188
LIQUID CREAM 35% FAT	g 188

PREPARATION

Bring the cream and milk to the boil, add the yolk and neutral lilly mixed together, bring to 85 degrees and mix with the Nocciolato Bianco.

Pour 230g directly into each silicone mold with a diameter of 16cm, and place in the refrigerator.

MILK GIANDUIA WHIPPED GANACHE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 170
LIQUID CREAM 35% FAT - 1-WARM	g 120
LIQUID CREAM 35% FAT - 2-COLD	g 300

PREPARATION

Bring the cream to a light boil (1), pour over the chocolate in stages and mix.

Add the cream (2) continuing to mix. Crystallize in the refrigerator overnight.

DARK GIANDUIA NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA GIANDUIA FONDENTE	g 320
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 35

PREPARATION

Heat milk and glucose, add neutral lilly while mixing.

Then add the chocolate in several steps, and finally the cream.

Crystallize in the refrigerator overnight.

FINAL COMPOSITION

Compose the cake with the second layer directly in the silicone mould, dress 230g of semi-whipped milk gianduja ganache, and then the last 230g of semi-whipped dark gianduja namelaka.

Finally, close with the layer of frozen dacquoise.

Chill, unmould, cup the 22cm diameter gelled product and place it on the surface of the cake.



RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF