



## GIANDUJA BISCUIT

### STEP 1

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#### INGREDIENTS

LIQUID CREAM	g 500
JOYDESSERT NEUTRO PREMIUM	g 100
WATER	g 150
JOYPASTE GIANDUIA	g 75

#### PREPARATION

Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO PREMIUM and continue mixing. Add the semi-whipped cream to the mixture and gently mix until a soft consistency is obtained.

Roll out a layer of JOYCREAM CHOCOBISCOTTO into a silicon circle mould (Ø 16 - H cm 2) and put it into a blast chiller. Fill in a silicon mould with ring shape (Ø bigger: cm 20) for its half with gianduia mousse. Add the mousse to the biscuit in the middle and create a further smaller circle. Lay the frozen CHOCOBISCOTTO circle in the middle. Close with a biscuit disk and put it in the blast chiller. Take out of the mould and cover with MIRROR GIANDUIA previously warmed at 50°C. Decorate the borders and the surface with MACADAMIA PRALINE and chocolate leaves.

### STEP 2

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#### INGREDIENTS

LIQUID CREAM	g 500
JOYDESSERT NEUTRO PREMIUM	g 100
WATER	g 150

#### PREPARATION

Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO PREMIUM and continue mixing. Add the semi-whipped cream to the mixture and gently mix until a soft consistency is obtained.

Roll out a layer of JOYCREAM CHOCOBISCOTTO into a silicon circle mould (Ø 16 - H cm 2) and put it into a blast chiller. Fill in a silicon mould with ring shape (Ø bigger: cm 20) for its half with gianduia mousse. Add the mousse to the biscuit in the middle and create a further smaller circle. Lay the frozen CHOCOBISCOTTO circle in the middle. Close with a biscuit disk and put it in the blast chiller. Take out of the mould and cover with MIRROR GIANDUIA previously warmed at 50°C. Decorate the borders and the surface with MACADAMIA PRALINE and chocolate leaves.

### STEP 3

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#### INGREDIENTS

JOYCREAM CHOCOBISCOTTO

To Taste

### STEP 4

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#### INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA

To Taste

### STEP 5

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#### INGREDIENTS

NOCCIOLE INTERE TOSTATE

To Taste