



## 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 CIOCCOLATO GIANDUJA LATTE - 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 CIOCCOLATO GIANDUJA LATTE - 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

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### INGREDIENTS

NOCCIOLATA ICE CROCK

To Taste

## COATING

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### 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