



## 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