



GIANDUCA 5

Palm-free and gluten-free special creamy spread with the 30% of the finest gianduja chocolate. GIANDUCA can be combined with milk, to make delicious ice cream. It can be also used to decorate pastry products such as brioches, crêpes, wafers, croissants, cakes, bavaoises and mousses. Designed for cold-process making.

PRODUCT DETAILS

COD 01011558

CLAIMS

DIRECTIONS FOR USE

GIANDUCA _____ 1 kg
milk _____ 1.25 kg

Mix GIANDUCA and milk all together with a hand blender or a whisk until completely dispersed, then freeze in a batch ice cream freezer.

TECHNICAL DENOMINATION

Spreadable paste. Semi-finished product for confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

