



GIANDUJA & WHITE CHOCOLATE ENTREMETS

MODERN CAKE

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

IRCA GENOISE

g 1000

EGGS - AT ROOM TEMPERATURE

g 1200

HONEY

g 100

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

Grease and flour the baking trays, then cast the batter in and bake at 200-210°C for 6-8 minutes in a deck oven.

GIANDUJA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

g 1000

LILLY NEUTRO

g 200

WATER - OR MILK

g 200

NOCCIOLATA

g 150

PREPARATION

Whip cream, water (or milk) and LILLY NEUTRO in a planetary mixer with the whisk attachment.

Gently combine NOCCIOLATA to the whipped mixture.

WHITE CHOCOLATE CHANTILLY

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER - OR MILK	g 200
LILLY NEUTRO	g 200
CHOCOCREAM BIANCO	g 120-150

PREPARATION

Whip cream, water (or milk) and LILLY NEUTRO in a planetary mixer with the whisk attachment.
Gently combine CHOCOCREAM BIANCO to the whipped mixture.

GLAZING

INGREDIENTS

MIRROR CIOCCOLATO BIANCO - HEATED TO 45-50°C	To Taste
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STEP 5

INGREDIENTS

CODETTE CIOCCOLATO PURO BIANCO	To Taste
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	To Taste

FINAL COMPOSITION

Place a layer of rollè at the bottom of a steel mould.

Pour the gianduja bavaroise into the mould.

Cover with a layer of rollè and finish with the white chocolate chantilly.

Reserve in the freezer until fully hardened.

Then, unmould the cake and glaze with MIRROR CIOCCOLATO BIANCO.

Decorate the lower edge of the cake with CODETTA DI CIOCCOLATO BIANCO and top with chocolate shavings made from RENO CONCERTO BIANCO PANI 31/33 and other chocolate decorations.