



## THREE TEXTURE OF GIANDUJA

### EQUISITE GIANDUJA SINGLE-PORTION

DIFFICULTY LEVEL



#### GIANDUJA FINANCIER

##### INGREDIENTS

DELINOISETTE	g 250
VIGOR BAKING	g 2
FLOUR	g 25
CORNSTARCH	g 15
EGG WHITES	g 185
UNSALTED BUTTER 82% FAT - MELTED	g 40
RENO CONCERTO CIOCCOLATO GIANDUJA LATTE - MELTED AT 45°C	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	g 300
RENO CONCERTO CIOCCOLATO GIANDUJA LATTE - MELTED AT 45°C	g 600
LILLY NEUTRO	g 100
WATER	g 100
LIQUID CREAM 35% FAT - TO BE WHIPPED	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

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