



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