



GIANDUJA ENTREMETS

GIANDUJA ENTREMETS WITH CRUNCHY FILLING

DIFFICULTY LEVEL



CHOCOLATE ROLLÉ

INGREDIENTS

SFRULLA
EGGS - AT ROOM TEMPERATURE
WATER
CACAO IN POLVERE
ZUCCHERO INVERTITO

g 1.000
g 1.200
g 100
g 80-100
g 50

PREPARATION

Combine CACAO IN POLVERE to water, then add all the remaining ingredients. Whip in a planetary mixer with a whisk attachment at medium speed for 8-10 minutes.

Spread the whipped mixture evenly into half-centimeter layers onto parchment paper sheets, then bake for a short time at 220-230°C (closed valve).

Once cooked, let the rollé cool down for a few minutes, then cover it with cling film to avoid drying.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

PREPARATION

Spread PRALIN DELICRISP CLASSIC into a 2-mm layer between two sheets of parchment paper, then freeze it in order to provide it with the right consistency to be cut.

GIANDUIA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 200
WATER	g 250
PASTA GIANDUIA	g 170-200

PREPARATION

Combine PASTA GIANDUIA with half of the water dose.

In a separate bowl, whip cream, LILLY NEUTRO and the remaining water.

Then, gently combine the two mixture.

COATING AND DECORATION

INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA - HEATED TO 45°C	To Taste
RENO CONCERTO GIANDUIA LATTE 27% - PANI (BLOCKS)	To Taste

FINAL COMPOSITION

Pour a thin layer of mousse at the bottom of a silicone mould, place the crunchy insert, cover with other mousse and close with the disc of rollé.

Put in the blast chiller until fully hardened.

Remove the cake from the mould, frost with MIRROR GIANDUIA and top off with chocolate shavings made from RENO CONCERTO GIANDUIA PANI.