GIANDUCA

GELATO GIANDUCA

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, bavaroises and mousses. Designed for cold-process making.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01011558

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Soybeans

Milk

Nuts

INFO

Description
Spreadable paste with gianduja nut chocolate for the preparation of ice cream and semifreddi. GIANDUCA is made with natural flavourings, does not contain palm derivatives and can be declared Gluten free

Denomination
Spreadable paste. Semi-finished product for confectionery.

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.