

GIANDUJA BISCUIT

Intermediate level

PROCEDURE

liquid cream	500g
JOYDESSERT NEUTRO PREMIUM	100g
water	150g

Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO PREMIUM and continue mixing. Add the semi-whipped cream to the mixture and gently mix until a soft consistency is obtained.
Roll out a layer of JOYCREAM CHOCOBISCOTTO into a silicon circle mould (Ø 16 - H cm 2) and put it into a blast chiller. Fill in a silicon mould with ring shape (Ø bigger: cm 20) for its half with gianduia mousse. Add the mousse to the biscuit in the middle and create a further smaller circle. Lay the frozen CHOCOBISCOTTO circle in the middle. Close with a biscuit disk and put it in the blast chiller. Take out of the mould and cover with MIRROR GIANDUIA previously warmed at 50°C. Decorate the borders and the surface with MACADAMIA PRALINE and chocolate leaves.

PROCEDURE

liquid cream	500g
JOYDESSERT NEUTRO PREMIUM	100g
water	150g
JOYPASTE BISCOTTO PREMIUM	35g

Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO PREMIUM and continue mixing. Add the semi-whipped cream to the mixture and gently mix until a soft consistency is obtained.
Roll out a layer of JOYCREAM CHOCOBISCOTTO into a silicon circle mould (Ø 16 - H cm 2) and put it into a blast chiller. Fill in a silicon mould with ring shape (Ø bigger: cm 20) for its half with gianduia mousse. Add the mousse to the biscuit in the middle and create a further smaller circle. Lay the frozen CHOCOBISCOTTO circle in the middle. Close with a biscuit disk and put it in the blast chiller. Take out of the mould and cover with MIRROR GIANDUIA previously warmed at 50°C. Decorate the borders and the surface with MACADAMIA PRALINE and chocolate leaves.


irca
GROUP
Extraordinary
made simple.