

# **GIANDUJA BISCUIT**

Pasic level

#### **INGREDIENTS**

- RICETTA MOUSSE AL GIANDUIA <u>liquid cream</u>

JOYDESSERT NEUTRO PREMIUM

water

### **PREPARATION**

500g Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO

100g PREMIUM and continue mixing. Add the semi-whipped cream to the

150g 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.

### **INGREDIENTS**

liquid cream

JOYDESSERT NEUTRO PREMIUM

water

JOYPASTE BISCOTTO PREMIUM

## **PREPARATION**

500g

100g Mix water and JOYPASTE BISCUIT PREMIUM, add JOYDESSERT NEUTRO

150g PREMIUM and continue mixing. Add the semi-whipped cream to the

35g 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.