



# THREE GIANDUIA CAKE

👤 Advanced level



**RECIPE CREATED BY:**  
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Pastry Chef

## HAZELNUT DACQUOISE

water  
[TOP MERINGUE](#)  
[DELINOISETTE](#)  
flour  
[JOYPASTE NOCCIOLA PIEMONTE](#)  
water

200g  
300g  
280g  
100g  
250g  
175g

Whip Top Meringue with warm water(1), mix Delinoisette with the shortbread flour, hydrate Joypaste nocciola Italia with hot water (2) and mix. When Top meringue is well whipped, add the powders alternating with the hydrated Joypaste, mixing with a marisa.  
Place on a 60cm x 40cm pan with parchment paper, and bake at 180 C° for 10 minutes, the last 3 of which with the valve open.  
Cup discs with a diameter of 14 cm, and place a thin veil of Pralin Delicrisp Classic on one side only, blast chill until use.

## GELIFIED

full-fat milk (3,5% fat)  
[RIFLEX POWDER NEUTRAL](#)  
caster sugar  
[GLUCOSIO](#)

500g  
40g  
100g  
100g

Bring the milk and sugars to the boil, add the powder and bring back to the boil.  
Pour the entire dose onto a hot 60cmx40cm baking tray, with a silicone mat and place in the refrigerator to cool.

## WHITE HAZELNUT CHOCOLATE CREAM

SINFONIA NOCCIOLATO BIANCO  
egg yolk  
[LILLY NEUTRO](#)  
full-fat milk (3,5% fat)  
liquid cream 35% fat

330g  
75g  
45g  
188g  
188g

Bring the cream and milk to the boil, add the yolk and neutral lilly mixed together, bring to 85 degrees and mix with the Nocciolato Bianco.  
Pour 230g directly into each silicone mold with a diameter of 16cm, and place in the refrigerator.

## MILK GIANDUIA WHIPPED GANACHE

RENO CONCERTO GIANDUIA LATTE 27%  
liquid cream 35% fat  
liquid cream 35% fat

170g  
120g  
300g

Bring the cream to a light boil (1), pour over the chocolate in stages and mix.  
Add the cream (2) continuing to mix. Crystallize in the refrigerator overnight.

## DARK GIANDUIA NAMELAKA

full-fat milk (3,5% fat)  
[GLUCOSIO](#)  
SINFONIA GIANDUIA FONDENTE  
liquid cream 35% fat  
[LILLY NEUTRO](#)

250g  
10g  
320g  
200g  
35g

Heat milk and glucose, add neutral lilly while mixing.  
Then add the chocolate in several steps, and finally the cream.  
Crystallize in the refrigerator overnight.

## FINAL COMPOSITION

Compose the cake with the second layer directly in the silicone mould, dress 230g of semi-whipped milk gianduja ganache, and then the last 230g of semi-whipped dark gianduja namelaka.  
Finally, close with the layer of frozen dacquoise.  
Chill, unmould, cup the 22cm diameter gelled product and place it on the surface of the cake.



Extraordinary  
made simple.