



# GIANDUIA ELEGANCE ICE CREAM

👤 Intermediate level

Gianduia and chocolate ice cream.



**RECIPE CREATED BY:**

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World Champion of Gelato

## DOMORI GIANDUIA COUVERTURE

Essence couverture for ice cream 58% -

Domori	330g
<u>IGP hazelnut paste</u>	80g
Salt	1,2g
Caramelized hazelnuts	120g

- Heat the COPERTURA DOMORI to 35°C, then add IGP hazelnut paste, salt, and previously caramelized hazelnuts.

## GANACHE FOR GELATO MIX

Milk 3,5 fat	1250g
<u>IGP hazelnut paste</u>	500g
Cream 35% fat	75g
Cocoa mass Sur del lago 100% - Domori	300g

- Heat the milk to 80°C and add the IGP hazelnut paste and SUR DEL LAGO 100% DOMORI. Let rest overnight.

## CONCENTRATED GELATO BASE FOR MIX

Milk 3,5 fat	1800g
<u>Skimmed milk powder</u>	100g
Sucrose	645g
Dextrose	250g
<u>Base Neutra con fibre 15g</u> - Domori	15g
Salt	5g

- In another container, add the remaining portion of milk heated to 80°C, sucrose, dextrose, neutral base with fibers (15 g), skimmed milk powder, and salt.
- Let rest overnight.

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Extraordinary  
made simple.

## FINAL MIX AND CHURNING

- Combine the ganache and the syrup and blend.
- Let rest for a few moments and then churn.
- Remove part of the gelato and ripple with the previously prepared SUR DEL LAGO 100% DOMORI couverture, then remove the remaining gelato and ripple with more couverture.
- Decorate with LACE SQUARE SAVANNAH DOBLA and caramelized hazelnuts.



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