

# Hazelnut Gianduja

Recipe calculated for 55 Délicieuses portions



## GIANDUJA LAIT

500 g GIANDUJA NOISETTE LAIT 35%

Melt the Gianduja Noisette Lait at 45°C, temper it to 24/25°C and pour into a 4 mm deep mold. Leave to crystallize.

## PRALINÉ FRUITÉ

740 g PRALINÉ FRUITÉ  
110 g EXTRA BITTER 61 % couverture  
75 g cocoa butter

Melt the cocoa butter and the Extra Bitter couverture at 45/50°C. Mix it with the Praliné Fruité and temper the mixture to 24/25°C before pouring into a 6 mm deep mold placed on top of the previous one. Leave to crystallize.

## GIANDUJA LAIT

500 g GIANDUJA NOISETTE LAIT 35%

Melt the Gianduja Noisette Lait at 45°C, temper it to 24/25°C and pour into a 4 mm deep mold placed on top of the previous one. Leave to crystallize.

## GIANDUJA NOIR

800 g GIANDUJA NOISETTE NOIR 32%

Melt the Gianduja Noisette Noir at 45°C, temper it to 24/25°C and pour into a 6 mm deep mold placed on top of the previous one. Remove the mold immediately and make wave patterns with a palette knife before crystallization.

**CUTTING OUT THE DÉLICIEUSES (68 MM X 170 MM):** Divide the ganache mold into two, approximately two strips 170 mm wide. Then cut these strips into five to obtain a total of 10 rectangles measuring approximately 68 mm in width.

**CUTTING OUT PORTIONS (30 MM X 68 MM):** Divide the ganache mold into five, approximately five strips 68 mm wide. Then cut these strips into 11 to obtain a total of 55 rectangles measuring approximately 30 mm in width.

## ASSEMBLY AND FINISHING

Make strips of dark chocolate couverture with a personal logo transfer measuring 1 cm wide and 16 cm long. Use to decorate one of the top edges of the Délicieuse, placing the strip 1/2 cm from the edge.

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