

GIANDUJA CHOCOLATE

Milk Gianduja

Cocoa min	Sugar max	Cocoa butter	Total fat	Fluidity
26%	30%	24%	45%	3.5/5

Description



A recipe that combines the creaminess of milk with the intense and refined flavour of premium quality hazelnut paste, giving life to a gianduja chocolate with a perfectly balanced blend of dairy creaminess and hazelnut flavour, which satisfies even the most refined palates. The balancing of its ingredients and the important presence of hazelnut paste (25%) make it a highly malleable product and easy to work with

Uses

Ganaches and fillings , Drinking chocolate , Creams and mousses , Bases , Icing , For decorations Modelling , Hollow shells , Coatings , One shot , Chocolate-coated , Resistant to baking , Ingredients , Coatings , Stracciatella

Operating recommendations

In chocolatier

Its flexibility and ease of use makes it a perfect chocolate for the production of nutty and nougat chocolate, chocolate specialties, chocolate bars and snacks, in combination with nuts and dried fruits, puffed rice and cereals. It is an ideal product for the production of pure gianduiotti and long life fillings. When softened, it can be used in the sac à poche.

In pastry

Thanks to its ductility and its form in loaves, it is perfect for decorating, especially for making long, solid and full-bodied chocolate shavings easily; great as a complement for cakes, single-serving portion sizes and small pastries. Excellent for ganache topping creams – even whipped – excellent stability and structure.

In ice cream making

Great performance of taste in ice cream, semifreddo cold desserts and sorbets.

Taste profile

Cocoa:

Sugar:

Milk:

Hazelnut:

Pack size

Cod. 8395 → 2,5 Kg Bowl (4 Bowls per Case)

Product Features

100% Made in Italy

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