

Trilogie of Gianduja

Pralines & Chocolates



RECIPE QUANTITY 1950g/ approx. 130 pralines

RECIPE NUMBER PR30045

Trilogie of Gianduja

550 g Gianduja D Intenso Hazelnut	19.4oz
550 g Gianduja M Intenso Almond	19.4oz
550 g Gianduja W	19.4oz
300 g Sao Palme 36%, milk couverture Rondo	10.58oz

Structure



Milk couverture coating
3 layers of white, almond & hazelnut
Gianduja

Finishing

Melt each Gianduja separately to approx. 28°C/ 82.4°F, starting with the Gianduja D. Pour into a 5 mm/ 0,2 inches frame (Quadro frame) and wait till almost set. Add the second layer. Lastly add the Gianduja W. If you wait too long for the next layer to pour, you may have a separation and the Gianduja will fall apart during the cutting process. Pour the next layer after the first layer has almost set so they will stick well together. Cut long strips of 3 cm/ 1,2 inches in length and then 2,25 cm/ 0,9 inches size pieces. Place the Gianduja D layer on top when cutting to get a better clear look. Place the Gianduja pieces, side up on a tray and spray with couverture so they do not stick on the the fork or belt when dipping/ enrobing. Dip only the side of the Gianduja so the 3 layers of the Gianduja are visible.

FELCHLIN PRODUCTS

CP74 Gianduja M Intenso Almond
CP83 Gianduja D Intenso Hazelnut
CR18 Sao Palme 36%, milk couverture
Rondo
FE56 Gianduja W