

## Giandumì – Gianduja Marshmallow



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### PREPARATIONS AND INGREDIENTS

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#### GIANDUJA AND CARDAMOM MARSHMALLOW

300	g	Castor sugar
138	g	Water
4	g	Cardamom
100	g	Dextrose
8	g	<b>Cocoa powder 22/24</b> <b>Icam Professional Code 4239</b>
100	g	Glucose syrup
24	g	Animal gelatine 180 bloom (fast)
125	g	Water
50	g	<b>Gianduja Milk Chocolate</b> <b>Icam Professional Code 8395</b>

## Giandumì – Gianduia Marshmallow

### PROCEDURE AND ASSEMBLY

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#### GIANDUJA AND CARDAMOM MARSHMALLOW

Bring the first part of water, the dextrose, cocoa, sugar and white cardamom to the boil and leave to brew for a few minutes. Filter the white cardamom syrup, pour into the stand mixer, add the glucose and boiling syrup. Melt in the gelatine, mix well and add the melted gianduia (don't mix too much, to avoid losing volume). Fill a pastry bag, grease a silicone mould (or other type of mould) and dress. Leave to rest overnight at a temperature of + 18°C, covering the outside with 50% dextrose and 50% cocoa.

Store at room temperature, in a box or at a temperature of 16° / 20°C.

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### PRODUCT SELECTIONS

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#### **Cocoa powder 22/24 Icam Professional**

Strong, intense aroma, cocoa/chocolate flavour. Dark red brown colour.



#### **Gianduja Milk Chocolate Icam Professional**

A refined recipe, combines the creaminess of milk with the intense flavour of fine hazelnuts. A gianduja chocolate that is well balanced in its body, hazelnut and milk aroma. The equilibrium and the high proportion of hazelnut paste make it versatile and easy to work with. Produced in 2,5 kg tray.