

Mignon - Delicious Gianduja



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PREPARATIONS AND INGREDIENTS

CHOCOLATE MOUSSE ONICE

350	g	Cream
300	g	Onice Dark Chocolate 70% Icam Professional Code 807
350	g	Semi-whipped cream
3	g	Powered gelatin
15	g	Water

REVERSE FOAM

750	g	Cream 35%
300	g	Ebano Milk Chocolate 38% Icam Professional Code 7994
100	g	Hazelnut paste Icam Professional Code 1862
7	g	Gelatin sheets
35	g	Water

DARK CHOCOLATE BISCUIT

500	g	Butter
500	g	Sugar
500	g	Eggs
500	g	Almond flour
150	g	Weak flour
80	g	Dark Cocoa powder 22/24 Icam Professional Code 4240
4	g	Salt
to taste		Vanilla

HAZELNUT CROCCANTINO

250	g	Ebano Milk Chocolate 38% Icam Professional Code 7994
160	g	Hazelnut paste Icam Professional Code 1862
100	g	Artisan hazelnut Praline 55% Agostoni Code 7327
500	g	Crunchy flakes Icam Professional Code 2989
15	g	Sunflower seed oil

CHOCOLATE GLAZE

150	g	Water
300	g	Granulated sugar
300	g	Glucose syrup DE40
300	g	Onice Dark Chocolate 70% Icam Professional Code 8072
200	g	Condensed milk
20	g	Gelatin sheets
100	g	Water

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PRODUCT SELECTIONS



Onice Dark Chocolate 70% Icām Professional

Intense chocolate flavour with a slight bitter roaster note.



Hazelnut paste Icām Professional

The exclusive use of high quality hazelnuts, the uniform roasting and the absence of any residual peel provide the characteristics of this high quality hazelnut paste. Specialised for praline, ganache, cremini and fillings. May be used in the composition of baking preparations, cream flavourings, foams and mousses. May also be used to create semifreddi, variegations and gelato bases.



Dark Cocoa powder 22/24 Icām Professional

Pure flavour of intense cocoa.
Very dark red brown colour.



Ebanò Milk Chocolate 38% Icām Professional

Clear notes of milk and cocoa. Bitterness prevails over sweetness. Vanilla at the end.



Artisan hazelnut Praline 55% Agostoni

Intense flavour of hazelnut praline and caramelised sugar, to propose an artisan and traditional praline.



Crunchy flakes Icām Professional

Wafer biscuits (crêpe dentelle), thin and crunchy. Flavour of caramelised wafer. Intense gold colour. Ideal for a "Rocher" style crunchy effect for pralines. Excellent as a crunchy addition inside cremini, gianduja and pralines. For decorating and glazing mignon, cakes and single portions in pastry. To create original crunchy elements inside semifreddi and gelato cakes, or as a crunchy addition to Igloo coatings for ice chocolate lollies and cones.

PROCEDURE AND ASSEMBLY

CHOCOLATE MOUSSE ONICE

Heat the cream and pour it over the chocolate, then add the rehydrated gelatin. Emulsify and let it cool, then fold in the semi-whipped cream.

REVERSE FOAM

Heat the cream, then add the softened gelatin and the chocolate mixed with the hazelnut paste. Emulsify and refrigerate. Whip when needed.

DARK CHOCOLATE BISCUIT

Whisk the butter and sugar, then gradually add the eggs. Finally, incorporate the flours and the flavorings. Bake at 180 °C for about 12 minutes.

HAZELNUT CROCCANTINO

Melt the chocolate and mix in the remaining ingredients. Spread it to 4mm thickness.

CHOCOLATE GLAZE

Prepare a mixture with water, sugar, and glucose syrup, then heat it to 105 °C. Add the condensed milk, chocolate, and gelatin mass to a tall container and emulsify. Use at around 28°/30 °C.

ASSEMBLY

Pour the mousse into the mould. Once the biscuit is prepared, place the crunch on top, then cut it to the size of the mould and adhere it to the mousse. Freeze it. Glaze with the cold glaze and transfer the dessert onto a base of shortcrust pastry of the appropriate size. Whip the reverse foam and finish decorating the dessert.