

Molten-core Giandua chocolate cupcake



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| Code: | 09-129 | Pcs/Box: | 4 bags/box |
| Format: | Bags | Portions: | 10/12 per bag |
| Net weight: | 650g x 4 | MPT: | 24 months |

Main Ingredients

Sugar, milk chocolate chips, cocoa in powder, hazelnuts in powder, wheat flour, egg yolk, egg albumen, salt.

Total chocolate + cocoa: 33,6%

Organoleptic Characteristics

Colour: dark beige.

Flavour: typical of coffee.

Consistency: powder preparation with milk chocolate chips.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat and humidity.

Nature and Characteristics of the Product

Semi prepared powder for gianduia chocolate cakes.

Why Buy this Product?

For the umpteenth time, Ginos introduced an absolute novelty to the Horeca world.

The range of dessert preparations has a new entry: the gianduia cupcake.

You only need to add 1 ingredient: fresh milk, to obtain 10-12 cupcakes with molten-core or an excellent cake with a tender and creamy core of melted gianduia chocolate.

Gianduia creation dates back to 19th century during the economic block for the products manufactured in England organized by Napoleon. Finding cocoa was really difficult therefore the pastry chefs from Turin decided to substitute the cocoa with the Langhe hazelnuts that were cheaper, creating in this way the Gianduia chocolate. Considering the quick preparation time and the practicality, it is the perfect product for enterprises that have little space and time available.

Concerned Customers

Restaurants, trattorias, pizza places, mountain refuges, hotels and all the enterprises which pay particular attention to desserts.

Ways to Use

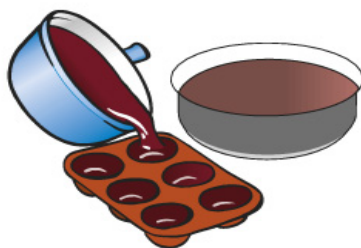
Dose for use: 1 packet (650 g) + 250 ml of milk.

Procedure: 1) Pour the milk into a saucepan, add the contents of a bag and mix vigorously by hand with a whisk. 2) Place the mixture in a bun baking tray. 3) Bake in a convection oven at 200°C for 10/12 minutes or **in the fan oven for 7/8 minutes**. The cupcakes should be put into a preheated oven.

Otherwise, to obtain a chocolate cake with a soft centre, pour the mixture in a 24 cm diameter cake tin and bake in a convection oven for 12 minutes at 200°C. Preparation time: about 20 minutes including baking time.



1



2



3



**200°C
10'-12'**