GIANDUIA COOKIE

At the beginning of the 19th century, the cocoa for chocolate production had become very expensive.
For this reason, some Turinese Maîtres Chocolatier started to partially replace it with hazelnuts harvested from the nearby Langhe territory; that's how the delicious gianduia cream was born.

Ingredients for a 4 kg tub:	
White base	3400 g
Bitter Gianduia Traditional Paste (La Cubanera) (Code 77602)	500 g
Milk or heavy cream	100 g
Grisbì Hazelnut Arabeschi® (Code 74002)	To taste

Method:

- Mix together the white base, milk (or heavy cream) and Bitter Gianduia Traditional Paste (La Cubanera) until smooth and well combined.
- Process the mixture in the batch freezer, then garnish the tub with Grisbì Hazelnut Arabeschi®.