GUSTYCAKES1 by GUSTAVO BRICEÑO	Use For: CREAM/GANACHE **GIANDUJA MOUSSE**	

INGREDIENTS (KG)											%	
GELATIN			0.006	0.011	0.017	0.023	0.028	0.034	0.045	0.084	**0.56%**	0.012
GIANDUJA NOISETTE 36%			0.352	0.704	1.055	1.407	1.759	2.111	2.814	5.277	**35.18%**	0.750
HEAVY CREAM			0.235	0.469	0.704	0.938	1.173	1.407	1.876	3.518	**23.45%**	0.500
HAZELNUT PRALINE 60%			0.056	0.113	0.169	0.225	0.281	0.338	0.450	0.844	**5.63%**	0.120
HEAVY CREAM			0.352	0.704	1.055	1.407	1.759	2.111	2.814	5.277	**35.18%**	0.750
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	**0.00%**	0.000
WEIGHT			**1.000**	**2.000**	**3.000**	**4.000**	**5.000**	**6.000**	**8.000**	**15.000**	**100.00%**	2.132
			0.000	**0.000**	**0.000**	**0.000**	**0.000**	**0.000**	**0.000**	**0.000**	0.000	

Process:

SOAK GELATIN IN ICE WATER UNTIL SOFTENED,SQUEEZE OUT EXCESS WATER AND SET ASIDE.
BRING WARM CREAM TO A BOIL.ADD DRAINED GELATIN.

PLACE GIANDUJA AND HAZELNUT PRALINE INTO A MEDIUM SIZE BOWL. POUR HOT CREAM ONTO THE GIANDUJA AND MIX TO CREATE AN EMULSION.
ALLOW MIXTURE TO A COLL TO A TEMPERATURE OF 30ºC/86ºF. FOLD WHIPPED CREAM INTO GIANDUJA MIX.