



MILK GIANDUJA

Divo™ Chocolate 40% - Hazelnuts 26%

INGREDIENTS

A 40% content showcasing Divo™ chocolate (blend of cocoa solids) paired with 26% PGI Piedmont hazelnuts.

AROMATIC PROFILE

The perfect balance of milky Divo™ chocolate and sweet PGI Piedmont hazelnut paste. Together they produce an indulgent product that isn't too sweet.

Sweetness

Low Medium High

Nut flavour

Low Medium High

Roasted flavour

Low Medium High

TEXTURE

fairly firm texture

- Colour: light brown
- Grain size: ≤ 60 µm



TECHNICAL INFO

Composition

Chocolate	Hazelnuts	Sugar
40%	26%	30%

Ingredients Divo™ 40% milk chocolate, Sugar, PGI Piedmont hazelnuts, Skimmed milk powder, Sunflower lecithin

Shelf life

- 12 months after the production date
- 3 months after opening

Packaging

- Plastic tub 6 kg
- Samples 100 g



Storage

12°C/20°C away from light

Allergens

Shell fruits, milk, soya, gluten, eggs



ORIGIN

ITALY

Region: PIEMONTE

Profile: TONDA GENTILE
TRILOBATA TYPE

We use hazelnuts with the Protected Geographical Indication to make this gianduja. This hazelnut is primarily grown in the Province of Cuneo deep in the Piedmont Langhe famous for its expertise in growing and harvesting hazelnuts. Its appearance (round and uniform) and smooth flavour are world-renowned. A meticulous quality procedure applies to its production to provides us with a first class end product.



Divo™ chocolate is part of the Classic range. It's made from premium cocoa solids. This indulgent chocolate is bursting with milky flavour without being too sweet.

RECIPE IDEA

Recipe by Fabien Déal - KKO Concept

GIANDUJA CAKE



Whole eggs	360 g	17.2 %
Egg yolks	100 g	4.8 %
Almond paste	120 g	5.7 %
35% fat cream	175 g	8.4 %
Sugar	360 g	17.2 %
Butter	280 g	13.4 %
Rice flour	260 g	12.4 %
Baking powder	7 g	0.3 %
Ground almonds	230 g	11 %
MILK GIANDUJA	200 g	9.6 %
Total	2092 g	100 %

- Melt butter and leave to cool.
- Add all the ingredients to the blender and blend.
- Remove from blender and add gianduja cubes.
- Bake single servings at 170°C for 23 minutes or large cakes for 35 minutes.

WHAT SETS MILK GIANDUJA APART?

- Made from PGI Piedmont hazelnuts
- Not too sweet
- Balance between milk and hazelnut

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