

MICHALAK S GIANDUJA (ITALIAN HAZELNUT PASTE)

The Recipe

<https://www.cuisinedaubery.com/recipe/the-gianduja-from-michalak/>

Delicious chocolate and hazelnuts spread invented in Italy

Chef: Christophe Michalak

Preparation Time: 20 Minutes

Yield: 600 grams

Skill: Easy Level

Cuisine: Italian Cuisine

Courses: Base, Sweet Base, Gianduja,

Ingredients

For 600 g (1 lbs 5 oz) of Gianduja

1 1/4 Cup Hazelnuts (200 grams) Whole nuts is always better!

1 Cup Icing Sugar (200 grams)

7 oz Milk Chocolate (200 grams) Take a good quality like Valrhona Jivara, or : Valrhona Dulcey, or Valrhona Bahibé

For 400 g (1 lbs 14 oz) of Gianduja

3/4 Cup Hazelnuts (133.3 grams) Whole nuts is always better!

2/3 Cup Icing Sugar (133.3 grams)

1/4 lbs Milk Chocolate (133.3 grams) Take a good quality like Valrhona Jivara, or : Valrhona Dulcey, or Valrhona Bahibé

For 200 g (7 oz) of Gianduja

1/2 Cup Hazelnuts (66.6 grams) Whole nuts is always better!

1/3 Cup Icing Sugar (66.6 grams)

2 oz Milk Chocolate (66.6 grams) Take a good quality like Valrhona Jivara, or : Valrhona Dulcey, or Valrhona Bahibé

Steps

The Hazelnuts

1. First you will need to roast the Hazelnuts (will taste better !), in preheated oven at 360 F / 180 C

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for 10/15 minutes

2. It's better to peel the Hazelnuts as their skin may make the spread too sour
3. ... which is easy to do by rubbing them in a clean towel

The chocolate

4. You will need a very good Milk Chocolate from the best brands. The ones I recommend are: Valrhona Jivara, or Valrhona Dulcey, or Valrhona Bahibé
5. If you live in Los Angeles, I found my Valrhona Jivara in a French market in South Pasadena
Nicole's market
921 Meridian Avenue
South Pasadena, CA 91030
USA
6. Michalak warms the Milk Chocolate (7 oz or 200 g) in a saucepan on low heat
7. Grind the Hazelnuts (1 1/4 Cup or 200 g) and Icing Sugar (1 Cup or 200 g) in a powerful blender or mixer (magimix or ninja)
8. Pour the melted Milk Chocolate (7 oz or 200 g) and mix well for 5 minutes
9. The result is a paste that is a bit grainy, more grainy than the products you can find in stores, but believe or not, it's better. Grainy textures are very trendy in French pastries nowadays...