

# MICHALAK S GIANDUJA (ITALIAN HAZELNUT PASTE)

## The Recipe

<https://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

### 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

### 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

## Steps

### The Hazelnuts

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

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### The chocolate

4. You will need a very good Milk Chocolate from the best brands. The one I am using is Valrhona Jivara
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. You may use others such as Valrhona Dulcey, or Valrhona Bahibé, or like on the photo, Cacao Barry
7. Michalak warms the Milk Chocolate ( 7 oz or 200 g) in a saucepan on low heat
8. 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)
9. Pour the melted Milk Chocolate ( 7 oz or 200 g) and mix well for 5 minutes
10. 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...