

Ruby Coconut Gianduja

est.2000

BL

bakelab

Ingredients

200 g Carma Ruby Azalina 40%

250 g Desiccated coconut

160 g Sugar



Process :

1. Carefully mix the desiccated coconut with icing sugar and then roll gently.
2. Mix the mixture with the tempered Ruby Azalina couverture and pour it into a frame at a thickness of 8 mm.
3. Leave to set. Thinly coat both sides with Ruby Azalina couverture.
4. Cut using the praline guitar cutter into approx. 22 mm pieces and cover again if necessary.