The perfect product



Confectionery

Richemont

THE PERFECT PRODUCT

Basic masses

Ganache 13
Butter ganache 25
Gianduja 35
Praline mass 47
Marzipan 57





THE PERFECT PRODUCT

Butter ganache

Butter ganache with fondant 26
Butter ganache without fondant 30

Influences due to the use of other nuts/kernels in the rolling process of the basic mass

WITH HAZELNUTS



Structure: very fine, slightly dry
The preparation of the mass with hazelnuts becomes slightly firmer directly after rolling. Despite the higher fat content, the step takes longer until the mass becomes oily. The mass is heated to about 40 °C.

WITH WALNUTS



Structure: very fine, slightly dry
The preparation of the paste with walnuts gives a similar structure as with almonds, but it is slightly drier and less homogeneous. The oiling process takes less time than the production with hazelnuts. The mass is heated to about 37 °C.

WITH PISTACHIOS



Structure: very fine, slightly dry, homogeneous
The preparation of the paste with pistachios gives a similar structure as with almonds, but it is slightly drier and less homogeneous. The oiling process takes less time than the preparation with hazelnuts. The mass is heated to about 37 °C.

WITH MACADAMIA NUTS



Structure: very fine, smooth, homogeneous
The very high fat content of macadamia nuts makes the mass softer than with almonds. The risk of rancidity is greater when using these nuts. Time required and temperature of the mass are similar to the production with almonds.

Influences due to the production method

MIX TOGETHER TEMPERED



Structure: smooth, compact, homogeneous, stable
Mixing with tempered couverture gives the desired crystallization and thus a very stable final product with a very nice melt when eaten.

MIX TOGETHER UNTEMPERED



Structure: crystallized, sandy
Mixing with untempered couverture results in wild crystallization. This makes the mass unstable and slightly sticky in the mouth.

TEMPERED WITH ADDITIONAL BUTTER



Structure: smooth, compact, homogeneous, stable
The addition of butter makes the mass slightly softer and more tender. It has no effect on the structure.

UNTEMPERED WITH ADDITIONAL BUTTER



Structure: sandy, rubbery
Untempered couverture and the addition of butter result in a mass that remains soft and very sandy. The melting behaviour is therefore not optimal.

Working technique & labeling

PRODUCTION METHODS



Roller



Stephan mixer



Thermomix®



Pacojet

IMPORTANT NOTES

- Depending on the intended use, the ratios can be adjusted accordingly.
- The couverture content determines the firmness.
- Couverture is dissolved and added at the right temperature.
- Couverture can be partially replaced with cocoa butter, which reduces the sweetness.
- The aw value is very low (about 0.350), thus long-lasting.
- Depending on the firmness, giandujas can be piped in pre-cast shells, freely piped, cut as well as cut out.
- Ideal storage temperature: 16–18 °C.

PRODUCTION WITH PACOJET (MANUFACTURER'S RECOMMENDATION)

1. Mix almonds and powdered sugar and cut with Pacojet Coupe Set.
2. Add couverture.
3. Fill into a Pacossier® cup and freeze at –22 °C for at least 24 hours.
4. Pacosize® twice if necessary.

FLAVOURING

Gianduja can be refined and flavoured as needed.

ADDITIONS	PROCESSING INSTRUCTIONS
Butter 5–10% of the total quantity	When added, it produces a softer consistency with a fine melt. However, the shelf life is shortened.
Vegetable fat (100%) 5–10% of the total amount	Same effect as butter. Shelf life is not shortened.
Kernels/Nuts (almonds, hazelnuts, walnuts, pistachios) 10–20% of the total quantity	Add chopped or sliced, possibly lightly roasted after fine grinding.
Fruit confit or dried (candied orange peel, cherries, pineapple, raisins, etc.) 10–20% of the total quantity	Add after fine grinding.
Spices 1–2% of the total amount	Spices are added at the beginning and grated, e.g. vanilla or instant coffee.
Alcohol Max. 5% of the total amount	With larger additions, the structure is changed.
Fat soluble colours Individual	A white gianduja can be coloured with powdered fat-soluble colours.

LABELING ALMOND GIANDUJA MILK

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Nutritional values per 100 g

energy value 2171 kJ/519 kcal; fat 30 g; saturated fatty acids 9.4 g; carbohydrates 52 g; sugar 52 g; protein 8.6 g; salt 0.11 g

List of ingredients

milk chocolate couverture cocoa: 36% min. (sugar, cocoa butter, **skimmed milk powder** [CH], semi-skimmed **milk powder** [CH], cocoa nibs, **butterfat** [CH], emulsifier [**soya lecithin**], vanilla), **almonds** 31%, sugar

Note

vegetarian, gluten-free

Influences during production due to the cooking process of syrup

COOKED TO 84 °R / 105 °C



Structure: viscous, optimal
Density (without alcohol): about 76 °Brix
The consistency of the syrup mixture is optimal for filling.

COOKED TO 80 °R / 100 °C



Structure: very liquid, sugar crystals still visible
Density (without alcohol): about 65 °Brix
At this temperature, the sugar is only rather slightly dissolved. The syrup mixture therefore remains very liquid.

COOKED TO 88 °R / 110 °C



Structure: viscous
Density (without alcohol): about 84 °Brix
After cooling, the syrup is very thick and has a similar consistency to glucose syrup. This makes it rather difficult to mix in the alcohol. At even higher cooking temperatures, it becomes impossible to mix in the alcohol.

PECTIN NH (SOSA) INSTEAD OF YELLOW RIBBON PECTIN



Surface: smooth, irregular
Structure: less elastic, almost brittle, coarse
With pectin NH from Sosa, the consistency is slightly firmer and more stable than with pectin NH (Agrano). The mass is also not flowing and cannot be filled well.

GELIFICANT VEGETAL (SOSA) INSTEAD OF YELLOW RIBBON PECTIN



Surface: rough, dull
Structure: fine, soft, not elastic
The processing of this binder results in a jelly that is too firm and too sticky. Therefore, the manufacturer recommends a different composition to give the mass a good resistance. The structure, though, remains inelastic.

Image detail left = perfect product
Image detail right = change due to influences

Coating with chocolate (manual)

The manual process is similar to machine coating. This technique is suitable for smaller quantities and where no chocolate enrober is available.



Full coating



Partial coating (masking)



Setting

PROCESS

- The bottom of the interior needs a stable couverture layer (otherwise it will stick to the fork).
- The fork must be adjusted to the shape and size of the interior.
- The up-and-down movement of the interior must take place in the couverture, thus a thin coating is created.
- Excess couverture is removed from the bottom of the interior.
- The pralines are set down evenly spaced on special coating paper.
- When setting them down, push them slightly forward. Make sure that no “feet” are formed.
- Then decorate the products individually.

DIRTY MOULDS



If the mould is not cleaned correctly and carefully, water or lime residues will form in the mould. These are hardly visible in the mould itself, but are very clearly visible on the product.

SHARP-EDGED MOULDS



With sharp-edged moulds, there is a greater risk of air bubbles forming. It is therefore important that the moulds are shaken very well after casting.

POOR COUVERTURE QUALITY



Improperly tempered couverture, cold temperatures or excessive humidity will result in a thick layer of couverture.

HEAT ACCUMULATION



If the heat of crystallization is not dissipated, the solidification process takes longer. Coarse cocoa butter crystals may then form and the product becomes greyish-white.

The perfect product

Confectionery

Optimum product quality is the goal of every artisanal business. This is not so easy, because a perfect final product is subject to numerous, reciprocal influences.

Which factors determine the optimal product quality and how do I achieve it sustainably and cost-efficiently?

This unique, indispensable work shows you the way to the perfect product and helps to recognize and avoid typical mistakes.

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