



CARAMEL SPECULOOS CAKE

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SPONGE CAKE

IRCA GENOISE CHOC
eggs
water

1000g
700g
200g

Whip all the ingredients in a planetary mixer with a whisk for 10-12 minutes at medium / high speed. Place the whipped cream in the buttered and floured molds, filling them 2/3 full. Bake in the oven at 170 ° C for 25-30 minutes. After cooling, remove the sponge cake from the molds and cut it into 3 layers of the same thickness, obtaining 3 discs from each sponge cake.

SPECULOOS MOUSSE

liquid cream
[JOYCREAM SPECULOOS](#)
[LILLY NEUTRO](#)
water

1000g
420g
200g
200g

Semi whipped the cream with LILLY NEUTRO and water, then add JOYCREAM SPECULOOS with a spatula. it's possible use Joycream alone, or to blend a part of it to have a greater flavoring of the cream. Depending in the mold you decide to use, it is advisable, if necessary, to let the mixture stabilize for a few minutes in the refrigerator.



**Extraordinary
made simple.**

FINAL COMPOSITION

Place the first layer of chocolate sponge cake in a steel ring, dress a light layer of TOFFEE D'OR CARAMEL with a piping bag; continue with a layer of speculoos mousse, the second layer of sponge cake and TOFFEE D'OR CARAMEL, again speculoos mousse and finally the last layer of sponge cake without toffee d'or caramel; finish with the speculoos mousse at the end.

Warm up CHOCOSMART CARAMEL CRUMBLE to 30/35 ° c

diluted with oil

and glaze the cake at -20 ° c

making a very thin layer.

Decorate with Lotus biscuits and DOBLA SPIRAL DARK 77051



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