

CARAMEL SPECULOOS CAKE

Intermediate level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

CHOCOLATE SPONGE CAKE

IRCA GENOISE CHOC	1000g
eggs	700g
water	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	1000g
JOYCREAM SPECULOOS	420g
LILLY NEUTRO	200g
water	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.

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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