

# **3 CHOCOLATE**

# **GLUTEN FREE CACAO BISCUIT**

#### **INGREDIENTS**

IRCA GENOISE GLUTEN FREE

eggs

**LEVOSUCROL** 

CACAO IN POLVERE

#### **PREPARATION**

1kg mix all the ingredients together with an immersion blender

1200g spread approximately 700g per tray on a 60x40cm baking tray

100g cook for 5 minutes at 200 degrees with 50% steam

120a cup and cool

if you are not interested in having a completely gluten free cake, spread a

layer of Pralin Delicrisp Noir

# WHITE CHOCOLATE NAMELAKA

#### **INGREDIENTS**

full-fat milk (3,5% fat)

**GLUCOSIO** 

RENO X BIANCO

liquid cream

LILLY NEUTRO

#### **PREPARATION**

200g bring milk, glucose and neutral lilly to a light boil

10g mix with the chocolate, add the cream, pour approximately 250g of

340g namelaka into the pavoni silicone mold KE089 CYLINDRA

250g cool

45g

# MILK CHOCOLATE NAMELAKA

#### **INGREDIENTS**

full-fat milk (3,5% fat)

GLUCOSIO	l0g	
RENO X LATTE	350g	PREPARATION
liquid cream		bring milk, glucose and neutral lilly to a light boil
LILLY NEUTRO	109	mix with the chocolate, add the cream, pour approximately 250g of namelaka into the Pavoni KE089 CYLINDRA silicone mold on top of the previous layer cool

#### DARK CHOCOLATE NAMELAKA

INGREDIENTS	PREPARATION
milk 20	<sup>0</sup> g bring milk, glucose and neutral lilly to a light boil
GLUCOSIO 1	0g mix with the chocolate, add the cream, pour approximately 250g of
RENO X FONDENTE 23	namelaka into the silicone mold pavoni KE089 CYLINDRA on top of the other
LILLY NEUTRO 3	Og layer and close with the biscuit
liquid cream 25	og cool

# **BLUEBERRY JELLY**

INGREDIENTS	PREPARATION
FRUTTIDOR MIRTILLO 250g	mix while hot, and pour into the cavity of the cake at the top
water 30g	
LILLY NEUTRO 30g	

# **Final composition**

spray with heated Bliz decorate with Dobla decorations

if you want to make mignon cubes:

BLUEBERRY JELLY-FREE VARIANT WITH ONLY 1 BISQUIT: place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 700g of white chocolate namelaka, 700g milk chocolate namelaka, 700g of chocolate namelaka dark chocolate, sprinkle with 300g of Blitz + 40g blueberry fruit + to taste water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.

VARIANT WITH BLUEBERRY JELLY FOR ONLY 1 BISQUIT: place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 600g of white chocolate namelaka, 600g milk chocolate namelaka, 400g of blueberry jellied, 600g of chocolate namelaka dark chocolate, sprinkle with 300g of Blitz + 40g of blueberry fruit + to taste. water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.

VARIANT WITH BLUEBERRY JELLY WITH 2 BISQUITS: place the bisque covered with pralin delicrisp noir + 5% seed oil in a 30cmx30cm frame, pour 500g of white chocolate namelaka, 500g milk chocolate namelaka, single bisquit, 400g of gelled blueberry, 500g of dark chocolate namelaka, sprinkle with 300g of Blitz + 40g of blueberry fruit + to taste. water-soluble purple dye, cool after each layering, chill and cut at -11 degrees.