



# 3 CHOCOLATE

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## GLUTEN FREE CACAO BISCUIT

IRCA GENOISE GLUTEN FREE

eggs

LEVOSUCROL

CACAO IN POLVERE

1kg  
1200g  
100g  
120g

mix all the ingredients together with an immersion blender  
spread approximately 700g per tray on a 60x40cm baking tray  
cook for 5 minutes at 200 degrees with 50% steam 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

full-fat milk (3,5% fat)

GLUCOSIO

RENO X BIANCO

liquid cream

LILLY NEUTRO

200g  
10g  
340g  
250g  
45g

bring milk, glucose and neutral lilly to a light boil  
mix with the chocolate, add the cream, pour approximately 250g of namelaka into the pavoni silicone mold KE089 CYLINDRA  
cool

## MILK CHOCOLATE NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

RENO X LATTE

liquid cream

LILLY NEUTRO

200g  
10g  
350g  
250g  
45g

bring milk, glucose and neutral lilly to a light boil  
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

**irca**  
GROUP

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## DARK CHOCOLATE NAMELAKA

milk	200g	bring milk, glucose and neutral lilly to a light boil mix with the chocolate, add the cream, pour approximately 250g of namelaka into the silicone mold pavoni KE089 CYLINDRA on top of the other layer and close with the biscuit cool
<u>GLUCOSIO</u>	10g	
RENO X FONDENTE	230g	
<u>LILLY NEUTRO</u>	30g	
liquid cream	250g	

## BLUEBERRY JELLY

<u>FRUTTIDOR MIRTILLO</u>	250g	mix while hot, and pour into the cavity of the cake at the top
water	30g	
<u>LILLY NEUTRO</u>	30g	

## FINAL COMPOSITION

spray with heated Bliz  
decorate with Dobra 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.



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