



CHOCOLATE ENTREMETS

chef Basic level

MODERN CAKE

BISCUIT

INGREDIENTS

IRCA GENOISE - (4-5°C)

eggs

honey

PREPARATION

1000g Whip all the ingredients in a planetary mixer with the whisk attachment for 1200g 10-12 minutes at medium-high speed.

100g Line baking trays with parchment paper and cast the whipped mixture in. Bake in a deck oven at 200-210°C for 6-8 minutes.

CHOCOLATE MOUSSE

INGREDIENTS

liquid cream 35% fat

milk 3.5% fat

LILLY NEUTRO

IRCA CHOC

PREPARATION

1000g In a planetary mixer with the whisk attachment, whip cream, water (or milk) 250g and LILLY NEUTRO until the mixture gains the right consistency.

200g Then, combine IRCA CHOC by stirring gently.

100-120g

Final composition

Place a layer of rollè at the bottom of a steel mould and pour some chocolate mousse in.

Lay another layer of rollè and cover with the cream mousse.

Reserve in the freezer until fully hardened.

Remove the cake from the mould and glaze with MIRROR CIOCCOLATO.

Decorate the lower edge of the cake with CODETTE CIOCCOLATO PURO FONDENTE

Top with dark chocolate decorations, redcurrant or raspberries and some mint leaves.