



# CHOCOLATE ENTREMETS

🏠 Basic level

MODERN CAKE

## BISCUIT

IRCA GENOISE - (4-5°C)

eggs  
honey

1000g  
1200g  
100g

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

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

liquid cream 35% fat  
milk 3.5% fat  
LILLY NEUTRO  
IRCA CHOC

1000g  
250g  
200g  
100-120g

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

Then, combine IRCA CHOC by stirring gently.

## 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.

**irca**  
GROUP

Extraordinary  
made simple.