



SEVEN SINS MOUSSE

chef Intermediate level

MODERN CAKE

CHOCOLATE BISCUIT

INGREDIENTS

SFRULLA CHOC

eggs

PREPARATION

1000g Whip all the ingredients in a planetary mixer with a whisk for 7-8 minutes at 1200g the highest speed.

Line a 60x40cm tray with parchment paper and spread 450g of whipped mixture into a layer in the prepared tray

Bake at 210-230°C in a deck oven or at 190-210°C in a fan oven for 5-7 minutes.

Let cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you have to use it.

ADVICE:

- For best results, we recommend to measured the doses out so that they are proportionate to the volume of bowl of the planetary mixer.

- Very cold temperature of eggs and water reduce the volume of the whipped mixture.

- To store the chocolate biscuit layers for longer periods, cover them well and freeze.

HAZELNUT MOUSSE

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

PASTA NOCCIOLA

PREPARATION

1000g Whip cream, water and LILLY NEUTRO in a planetary mixer with the whisk

200g attachment.

200g Then, combine PASTA NOCCIOLA by stirring gently.

140g

Final composition

Cut the chocolate biscuit layer into a disc and lay it at the bottom of a steel ring for bavaroise, then use a spatula to spread a layer of NOCCIOLATA ICE CROCK. Evenly cover with a 1-cm thick layer of hazelnut mousse.

Lay another disc of chocolate biscuit and cover with another layer of NOCCIOLATA ICE CROCK.

Fill the mould up with the hazelnut mousse, smooth the surface out with a spatula and freeze.

When frozen, remove from the steel ring and round the edge of the cake with your hands.

Glaze the cake with the MIRROR CHOCOLATE and decorate as you like most.