



CHOCOCARAMEL MOUSSE

chef Intermediate level

Modern cake

WHITE ROLLÈ

INGREDIENTS

IRCA GENOISE

eggs

honey

PREPARATION

1000g In a planetary mixer with a whisk attachment, whip all the ingredients

1200g together at high speed for 10-12 minutes.

100g Spread the whipped mixture in 8mm layers onto parchment paper sheets, then bake for 8 minutes at 210-220°C (closed valve).

CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE

water

liquid cream 35% fat

PREPARATION

200g Whip all the ingredients in a planetary mixer at medium speed, until you

300g obtain a mousse with an airy structure.

1000g

ZABAGLIONE MOUSSE

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

PASTA ZABAIONE

PREPARATION

1000g In a planetary mixer with a whisk attachment whip and stabilize the cream with water and LILLY, until soft peaks form.

200g Combine with flavouring paste until you get a soft mousse.
60g

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CLASSIC

PREPARATION

300g Spread a thin layer of PRALIN DELICRISP between two sheets of parchment paper.

Refrigerate for 1 hour.

When cold, cut it with a steel ring smaller than the cake mould you are going to use.

Freeze until you need to use it.

COCOA MACARON SHELLS

INGREDIENTS

AVOLETTA

confectioner's sugar

CACAO IN POLVERE

egg whites

sugar

PREPARATION

250g In a planetary mixer fitted with a whisk attachment, whip the egg whites and the Caster sugar, until you get a weel-airy mass.

25g In a separate bowl, mix the remaining ingredients.

120g Use a spatula to gently combine the due mixture in two-three times, without deflating the mass.

25g Transfer it in a pastry bag fitted with a plain round tip, then pipe the macarons in circles of 2-3 centimeters of diameter onto trays lined with parchment paper.

Gently tap the trays onto a flat surface in order to perfect the macarons' shape.

Wait for 5 minutes or until dry to the touch, then bake at 145 °C for about 12 minutes.

Final composition

Use the chocolate mousse to half-fill a silicone mould for cakes.
Place a disc of crunchy insert and then lay a disc of rollè onto it.
Put in a blast chiller for a short time, then cover with some zabaglione mousse.
Place another disc of crunchy insert and close with a disc of rollè.
Put in a blast chiller until fully hardened and frozen.
Unmold and glaze with MIRROR CARAMEL.
Decorate using the macaron shells.