



CHOCOCARAMEL MOUSSE

👤 Intermediate level

Modern cake

WHITE ROLLÈ

IRCA GENOISE

eggs
honey

1000g
1200g
100g

In a planetary mixer with a whisk attachment, whip all the ingredients together at high speed for 10-12 minutes.

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

CHOCOLATE MOUSSE

LILLY CIOCCOLATO FONDENTE
water
liquid cream 35% fat

200g
300g
1000g

Whip all the ingredients in a planetary mixer at medium speed, until you obtain a mousse with an airy structure.

ZABAGLIONE MOUSSE

liquid cream 35% fat
water
LILLY NEUTRO
PASTA ZABAIONE

1000g
200g
200g
60g

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

Combine with flavouring paste until you get a soft mousse.

CRUNCHY INSERT

PRALIN DELICRISP CLASSIC

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

AVOLETTA

confectioner's sugar

CACAO IN POLVERE

egg whites

sugar

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.
100g
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.



Extraordinary
made simple.