



# C.C. (CHOCO CARAMEL)

chef Intermediate level

MODERN CAKE

## CARAMEL FLAVOURED GLUTEN FREE ROLLÈ

### INGREDIENTS

IRCA GENOISE GLUTEN FREE

eggs

JOYPASTE CARAMEL

### PREPARATION

500 g Whip all the ingredients in a planetary mixer with a whisk attachment for 10-600g 12 minutes at high speed.

40g Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for 8 minutes at 210-220°C (closed valve).

## TOFFEE FLAVOURED JELLY

### INGREDIENTS

TOFFEE D'OR CARAMEL

water

LILLY NEUTRO

### PREPARATION

250 g Dissolve LILLY NEUTRO in the water.

250g Combine to TOFFEE D'OR CARAMEL and pour into the silicone mould for 100g inserts.

Freeze until fully hardened.

## CARAMEL CHOCOLATE MOUSSE

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### INGREDIENTS

RENO CONCERTO LACTEE CARAMEL

liquid cream 35% fat

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water

LILLY NEUTRO

### PREPARATION

600g Combine chocolate and cream to make a ganache.

300 g In a separate bowl, slightly whip and stabilize the remaining cream with

700g LILLY.

70g Combine the slightly whipped cream to the ganache in 2-3 times to create a

70g foamy mousse.

## COATING AND DECORATION

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### INGREDIENTS

MIRROR CARAMEL

### PREPARATION

140g Combine the two ingredients without incorporating air.

## Final composition

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Half-fill the silicone mould with the chocolate mousse.

Place the jelly insert, spread a veil of mousse and cover with the rollè.

Freeze.

Use the remaining mousse to fill the mould for the topping and freeze it.

Remove the cake from mould and frost it with MIRROR CARAMEL.

Cover the topping of mousse with the white cocoa butter velvet spray and place it on the top of the cake.

Decorate as you like most.