



C.C. (CHOCO CARAMEL)

👤 Intermediate level

MODERN CAKE



RECIPE CREATED BY:

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Pastry Chef

CARAMEL FLAVOURED GLUTEN FREE ROLLÈ

IRCA GENOISE GLUTEN FREE

eggs

JOYPASTE CARAMEL

500 g

600g

40g

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

TOFFEE D'OR CARAMEL

water

LILLY NEUTRO

250 g

250g

100g

Dissolve LILLY NEUTRO in the water. Combine to TOFFEE D'OR CARAMEL and pour into the silicone mould for inserts. Freeze until fully hardened.

CARAMEL CHOCOLATE MOUSSE

RENO CONCERTO LACTEE CARAMEL

liquid cream 35% fat

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water

LILLY NEUTRO

600g

300 g

700g

70g

70g

Combine chocolate and cream to make a ganache. In a separate bowl, slightly whip and stabilize the remaining cream with LILLY. Combine the slightly whipped cream to the ganache in 2-3 times to create a foamy mousse.

irca
GROUP

Extraordinary
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COATING AND DECORATION

MIRROR CARAMEL

140g Combine the two ingredients without incorporating air.

FINAL COMPOSITION

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.



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