



SHINE

chef Intermediate level

COCOA SHORTBREAD

INGREDIENTS

TOP FROLLO

unsalted butter 82% fat

eggs

sugar

PREPARATION

1000g Put all the ingredients in the planetary mixer and mix for few minutes. Roll out the shortbread between two baking sheets and reach 2-3 millimetres thickness.
50g Let cool in the refrigerator.
100g Cover the cake moulds single dose and bake at 170 ° C in the convection oven with the opened steam valve , then lower to 160 ° C and end the baking.

CACOA CAKE

INGREDIENTS

IRCA GENOISE CHOC

eggs

unsalted butter 82% fat

PREPARATION

500g Whip all the ingredients in the planetary mixer . Lay the mixture on a 300g silicone pastry mat 60x40 cm and bake in the deck oven at 210 ° C, at 190° C 200-250g in the convection oven and for 6-7 minutes.

TROPICAL JELLY

INGREDIENTS

FRUTTIDOR TROPICAL

lukewarm water

LILLY NEUTRO

PREPARATION

400g Warm the water in the microwave oven, melt the Lilly Neutral and then put 60g the Fruttidor.
60g

CARAMEL MILK CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL

liquid cream

liquid cream 35% fat

water

LILLY NEUTRO

PREPARATION

600g For the ganache , melt the chocolate at 45 ° C and add the liquid whipping

300g cream . Add the semi-whipped cream with water and Lilly Neutral and

700g gently mix.

70g Pour in semi sphere cake moulds and freeze.

70g

Final composition

Put an abundant layer of TOFFEE D'OR in the the cacao shortbread already cooked.

Later add one cacao disc and then with tropical jelly . Put in the chiler blaster for few minutes.

Glaze the chocolate mousse semi-sphere with Mirror neutral with water soluble brown color and blitz ice glitter gold.

Put the semi-shpere on the cake and garnish.