



SHINE

👤 Intermediate level

COCOA SHORTBREAD

TOP FROLLA

unsalted butter 82% fat
eggs
sugar

1000g
400g
150g
50g
100g

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. Let cool in the refrigerator.

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

IRCA GENOISE CHOC
eggs
unsalted butter 82% fat

500g
300g
200-250g

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

TROPICAL JELLY

FRUTTIDOR TROPICAL

lukewarm water

LILLY NEUTRO

400g
60g
60g

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

CARAMEL MILK CHOCOLATE MOUSSE

RENO CONCERTO CIOCCOLATO

LACTEE CARAMEL

liquid cream

liquid cream 35% fat

water

LILLY NEUTRO

600g

300g

700g

70g

70g

For the ganache , melt the chocolate at 45 ° C and add the liquid whipping cream . Add the semi-whipped cream with water and Lilly Neutral and gently mix. Pour in semi sphere cake moulds and freeze.

FINAL COMPOSITION

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

Later add one cocoa 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.



Extraordinary
made simple.