

BLACK FOREST

MODERN SINGLE-PORTION WITH DARK CHOCOLATE AND RED CHERRIES

CHOCOLATE BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC

water

unsalted butter 82% fat - fuso a bassa temperatura

PREPARATION

 $^{\rm 1000g}$ In the planetary mixer, add IRCA BROWNIES CHOC and water and $_{\rm 250g}$ mix with a paddle at medium speed for about 2-3 minutes, then add

300g melted butter.

Spread the mixture in a pan and bake at 190°C for 10 minutes.

CHERRY JELLY

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA - a 40°C LILLY NEUTRO

water

PREPARATION

500g Dissolve the LILLY NEUTRO into the water, add the FRUTTIDOR and

_{125q} mix with an immersion blender.

125g Fill the silicone mould for inserts and freeze.

CHOCOLATE MOUSSE

INGREDIENTS PREPARATION

SINFONIA CIOCCOLATO EXTRA FONDENTE 56% - Emulsify liquid cream and chocolate in order to prepare a ganache.

fuso a 45°C Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache stirring gently.

liquid cream 35% fat - da montare 500g water 100g

LILLY NEUTRO 100g

Final composition

Use the chocolate mousse to half-fill the silicone mould and place the frozen jellified insert; cover with other mousse and close with a layer of brownie.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould, cover with MIRROR EXTRADARK CHOCOLATE, previously heated at 55°C, and then with MIRROR EXTRAWHITE, previously coloured with red water-soluble colour and heated at 60°C.

Dress the top of the single-portion with a CHOCOLATE CHERRY DOBLA and a SPIRAL DARK DOBLA.