



# BLACK FOREST

👤 Advanced level

MODERN SINGLE-PORTION WITH DARK CHOCOLATE AND RED CHERRIES

## CHOCOLATE BROWNIE

IRCA BROWNIES CHOC

water  
unsalted butter 82% fat - fuso a bassa temperatura

1000g  
250g  
300g

In the planetary mixer, add IRCA BROWNIES CHOC and water and mix with a paddle at medium speed for about 2-3 minutes, then add melted butter.  
Spread the mixture in a pan and bake at 190°C for 10 minutes.

## CHERRY JELLY

FRUTTIDOR CILIEGIA ROSSA - a 40°C

LILLY NEUTRO

water

500g  
125g  
125g

Dissolve the LILLY NEUTRO into the water, add the FRUTTIDOR and mix with an immersion blender.  
Fill the silicone mould for inserts and freeze.

## CHOCOLATE MOUSSE

SINFONIA CIOCCOLATO EXTRA

FONDENTE 56% - fuso a 45°C

liquid cream 35% fat - per la ganache

liquid cream 35% fat - da montare

water

LILLY NEUTRO

600g  
300g  
500g  
100g  
100g

Emulsify liquid cream and chocolate in order to prepare a ganache.  
Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache stirring gently.

**irca**  
GROUP

Extraordinary  
made simple.

## 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.



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