



BLACK FOREST

👩🍳 Advanced level

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

1000g 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

250g

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 mix with an immersion blender.

125g

125g

Fill the silicone mould for inserts and freeze.

CHOCOLATE MOUSSE

INGREDIENTS

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

PREPARATION

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.

600g

300g

500g

100g

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.