

BLACK FOREST

Advanced level

MODERN SINGLE-PORTION WITH DARK CHOCOLATE AND RED CHERRIES

CHOCOLATE BROWNIE

IRCA BROWNIES CHOC	1000g
water	250g
unsalted butter 82% fat - fuso a bassa temperatura	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	500g
LILLY NEUTRO	125g
water	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	600g
liquid cream 35% fat - per la ganache	300g
liquid cream 35% fat - da montare	500g
water	100g
LILLY NEUTRO	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.

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.