

C.C. (CHOCO CARAMEL)

MODERN CAKE

DIFFICULTY LEVEL B B







CARAMEL FLAVOURED GLUTEN FREE ROLLÈ

INGREDIENTS		PREPARATION
IRCA GENOISE GLUTEN FREE	g 500	Whip all the ingredients in a planetary mixer with a whisk attachment for 10-12 minutes at high
EGGS - AT ROOM TEMPERATURE	g 600	speed.
JOYPASTE CARAMEL	g 40	Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for 8 minutes at
		210-220°C (closed valve).

TOFFEE FLAVOURED JELLY

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 250	Dissolve LILLY NEUTRO in the water.
WATER - HEATED TO 40°C	g 250	Combine to TOFFEE D'OR CARAMEL and pour into the silicone mould for inserts.
LILLY NEUTRO	g 100	Freeze until fully hardened.



CARAMEL CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 600	Combine chocolate and cream to make a ganache.
LIQUID CREAM 35% FAT	g 300	In a separate bowl, slightly whip and stabilize the remaining cream with LILLY.
LIQUID CREAM 35% FAT	g 700	Combine the slightly whipped cream to the ganache in 2-3 times to create a foamy mousse.
WATER	g 70	
LILLY NEUTRO	g 70	

COATING AND DECORATION

INGREDIENTS		PREPARATION
MIRROR CARAMEL - HEATED TO 50°C	g 140	Combine the two ingredients without incorporating air.

FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse.

Place the jelly insert, spread a veil of mousse and cover with the rollè.

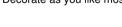
Freeze.

Use the remaining mousse to fill the mould for the topping and freeze it.

Remove the cake from mould and frost it with MIRROR CARAMEL.

Cover the topping of mousse with the white cocoa butter velvet spray and place it on the top of the cake.

Decorate as you like most.







RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

