

BLACK FOREST

MODERN SINGLE-PORTION WITH DARK CHOCOLATE AND RED CHERRIES

DIFFICULTY LEVEL B B





CHOCOLATE BROWNIE

INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 1000	In the planetary mixer, add IRCA BROWNIES CHOC and water and mix with a paddle at
WATER	g 250	medium speed for about 2-3 minutes, then add melted butter.
UNSALTED BUTTER 82% FAT	g 300	Spread the mixture in a pan and bake at 190°C for 10 minutes.

CHERRY JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR CILIEGIA ROSSA	g 500	Dissolve the LILLY NEUTRO into the water, add the FRUTTIDOR and mix with an immersion
LILLY NEUTRO	g 125	blender.
WATER	g 125	Fill the silicone mould for inserts and freeze.



CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 600	Emulsify liquid cream and chocolate in order to prepare a ganache.
LIQUID CREAM 35% FAT	g 300	Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache stirring gently.
LIQUID CREAM 35% FAT	g 500	
WATER	g 100	
LILLY NEUTRO	g 100	

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 colourand heated at 60°C.

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

