

LESS IS MORE

DARK CHOCOLATE SINGLE-PORTION

DIFFICULTY LEVEL B B B







CHOCOLATE BISQUIT

	PREPARATION
g 500	In the planetary mixer, whip the ingredients at high speedfor 8 minute.
g 600	Spread evenly on baking paper sheets to a thickness of 8 mm.
	Bake for a short while at 220-230°C with closed valve.
	Cool and then spread some PRALIN DELICRISP DARK on the bisquit.

DARK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	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 while stirring
LIQUID CREAM 35% FAT	g 700	gently.
WATER	g 50	
LILLY NEUTRO	g 50	

STEP 3

INGREDIENTS

Q.b. MIRROR CIOCCOLATO HAPPYKAO Q.b



FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse, then lay a layer of bisquit; cover with other mousse and close with a last layer of bisquit.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould, glaze with MIRROR CIOCCOLATO and sprinkle with HAPPYCAO.

Dress the top of the single-portion with MINI PEARLS GOLD e SPEAR DARK DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

