



CARAMEL SPECULOOS CAKE

chocolate sponge cake

INGREDIENTS

IRCA GENOISE CHOC

g 1000

EGGS

g 700

WATER

g 200

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk for 10-12 minutes at medium / high speed.

Place the whipped cream in the buttered and floured molds, filling them 2/3 full.

Bake in the oven at 170 ° C for 25-30 minutes.

After cooling, remove the sponge cake from the molds and cut it into 3 layers of the same thickness, obtaining 3 discs from each sponge cake.

Speculoos mousse

INGREDIENTS

LIQUID CREAM

g 1000

JOYCREAM SPECULOOS

g 420

LILLY NEUTRO

g 200

WATER

g 200

PREPARATION

Semi whipped the cream with LILLY NEUTRO and water, then add JOYCREAM SPECULOOS with a spatula.

it's possible use Joycream alone, or to blend a part of it to have a greater flavoring of the cream.

Depending in the mold you decide to use, it is advisable, if necessary, to let the mixture stabilize for a few minutes in the refrigerator.

caramel insert

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

caramel glaze

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

SEED OIL

5 %

FINAL COMPOSITION

Place the first layer of chocolate sponge cake in a steel ring, dress a light layer of TOFFEE D'OR CARAMEL with a piping bag; continue with a layer of speculoos mousse, the second layer of sponge cake and TOFFEE D'OR CARAMEL, again speculoos mousse and finally the last layer of sponge cake without toffee d'or caramel; finish with the speculoos mousse at the end.

Warm up CHOCOSMART CARAMEL CRUMBLE to 30/35 ° c

diluted with oil

and glaze the cake at -20 ° c

making a very thin layer.

Decorate with Lotus biscuits and DOBLA SPIRAL DARK 77051



RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

AMBASSADOR'S TIPS

For obtain a greater fluidity of the coverage, it's possible to add 5% of seed oil in CHOCO SMART CARAMEL CRUMBLE, Eventually it's possible to replace the chocolate sponge cake with the CHOCOLATE ROLL.