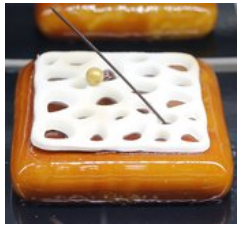

C.C. (CHOCO CARAMEL)

MODERN CAKE

DIFFICULTY LEVEL

CARAMEL FLAVOURED GLUTEN FREE ROLLÈ

INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 500
EGGS - AT ROOM TEMPERATURE	g 600
JOYPASTE CARAMEL	g 40

PREPARATION

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

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

TOFFEE D'OR CARAMEL	g 250
WATER - HEATED TO 40°C	g 250
LILLY NEUTRO	g 100

PREPARATION

Dissolve LILLY NEUTRO in the water.

Combine to TOFFEE D'OR CARAMEL and pour into the silicone mould for inserts.

Freeze until fully hardened.

CARAMEL CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO LACTEE CARAMEL	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
WATER	g 70
LILLY NEUTRO	g 70

PREPARATION

Combine chocolate and cream to make a ganache.

In a separate bowl, slightly whip and stabilize the remaining cream with LILLY.

Combine the slightly whipped cream to the ganache in 2-3 times to create a foamy mousse.

COATING AND DECORATION

INGREDIENTS

MIRROR CARAMEL - HEATED TO 50°C	g 140

PREPARATION

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