



CHOCOCARAMEL MOUSSE

Modern cake

DIFFICULTY LEVEL



WHITE ROLLÈ

INGREDIENTS

IRCA GENOISE

g 1000

EGGS - AT ROOM TEMPERATURE

g 1200

HONEY

g 100

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at high speed for 10-12 minutes.

Spread the whipped mixture in 8mm layers onto parchment paper sheets, then bake for 8 minutes at 210-220°C (closed valve).

CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE

g 200

WATER

g 300

LIQUID CREAM 35% FAT

g 1000

PREPARATION

Whip all the ingredients in a planetary mixer at medium speed, until you obtain a mousse with an airy structure.

ZABAGLIONE MOUSSE

INGREDIENTS

| | |
|----------------------|--------|
| LIQUID CREAM 35% FAT | g 1000 |
| WATER | g 200 |
| LILLY NEUTRO | g 200 |
| PASTA ZABAIONE | g 60 |

PREPARATION

In a planetary mixer with a whisk attachment whip and stabilize the cream with water and LILLY, until soft peaks form.

Combine with flavouring paste until you get a soft mousse.

CRUNCHY INSERT

INGREDIENTS

| | |
|---|-------|
| PRALIN DELICRISP CLASSIC - HEATED TO 30°C | g 300 |
|---|-------|

PREPARATION

Spread a thin layer of PRALIN DELICRISP between two sheets of parchment paper. Refrigerate for 1 hour.

When cold, cut it with a steel ring smaller than the cake mould you are going to use. Freeze until you need to use it.

FROSTING AND DECORATION

INGREDIENTS

| | |
|---------------------------------|-------|
| MIRROR CARAMEL - HEATED TO 50°C | g 200 |
|---------------------------------|-------|

COCOA MACARON SHELLS

INGREDIENTS

| | |
|----------------------|-------|
| AVOLETTA | g 250 |
| CONFECTIONER'S SUGAR | g 100 |
| CACAO IN POLVERE | g 25 |

PREPARATION

In a planetary mixer fitted with a whisk attachment, whip the egg whites and the Caster sugar, until you get a weel-airy mass.

In a separate bowl, mix the remaining ingredients.

EGG WHITES

SUGAR

g 120

g 25

Use a spatula to gently combine the due mixture in two-three times, without deflating the mass.

Transfer it in a pastry bag fitted with a plain round tip, then pipe the macarons in circles of 2-3 centimeters of diameter onto trays lined with parchment paper.

Gently tap the trays onto a flat surface in order to perfect the macarons' shape.

Wait for 5 minutes or until dry to the touch, then bake at 145 °C for about 12 minutes.

FINAL COMPOSITION

Use the chocolate mousse to half-fill a silicone mould for cakes.

Place a disc of crunchy insert and then lay a disc of rollè onto it.

Put in a blast chiller for a short time, then cover with some zabaglione mousse.

Place another disc of crunchy insert and close with a disc of rollè.

Put in a blast chiller until fully hardened and frozen.

Unmold and glaze with MIRROR CARAMEL.

Decorate using the macaron shells.