

LAYERED CAKE: TRIPLE CHOCOLATE

Layered cake perfect to be cutted into single bites, single portion or regular cakes
Quantities for a 30x40cm h5 steel frame

DIFFICULTY LEVEL

SHORTCRUST

INGREDIENTS

TOP FROLLA	g 570
UNSALTED BUTTER 82% FAT	g 230
EGGS	g 60

PREPARATION

Mix all the ingredients in a planetary mixer with paddle until omogenous.

Place in the refrigerator for at least an hour.

Roll the dough to 4mm thickness.

Lay the doug in the stainless steel frame.

CAKE MIX

INGREDIENTS

ALICE'S CAKE	g 770
VEGETABLE OIL	g 270
WATER	g 270
IRCA CHOC	g 150

PREPARATION

Mix all the ingredients in a planetary mixer with paddle on low speed for 5 min.

Pour into the steel frames over the shortcrust and bake at 170-180 ° C 25-30 min.

Once cooked, cool at room temperature.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CLASSIC	g 400

PREPARATION

Spread the PRALIN DELICRISP over the warm layer of sponge in order to cover all the surface.

Cool the cake in the refrigerator.

FLAVOURED MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1700
LILLY NEUTRO	g 340
WATER	g 340
JOYPASTE WHITE CHOCOLATE	g 100

PREPARATION

In a planetary mixer whip all the ingredients until obtained a firm foam.

GLAZE

INGREDIENTS

MIRROR NEUTRAL	g 500

PREPARATION

Heat MIRROR in the microwave at 45 ° C.

FINAL COMPOSITION

Pour the flavored mousse over the base of the cake, filling completely the steel frame.

Place in the freezer until completely hardened.

Without removing the steel frame, glaze the surface of the cake with the MIRROR.

Unmould the cake and cut into desired size.

Decorate with MINI BARS ASSORTMENT DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF