



Queen's Choco Cake - Valentine's Edition

Ricetta base brownies

INGREDIENTS

| | |
|-----------------------------------|---------|
| AMERICAN BROWNIE DOUBLE CHOCOLATE | g 1.000 |
| WATER | g 120 |
| EGGS | g 225 |
| UNSALTED BUTTER 82% FAT | g 400 |

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a whisk attachment at high speed for 5 minutes. Pipe it by using a pastry bag with a flat tube on an oven paper or a silicon mat. Sprinkle the surface with CACAO 20/22 and wait until a thin crust develops on the surface (minimum 10-15 minutes and maxim 1 hour). Bake at 130-150°C for 15-18 minutes (with conventional oven, keep the valve opened).

Ricetta macaron al cacao

INGREDIENTS

| | |
|------------------|----------|
| DELIMACARON | g 1.000 |
| WATER | g 200 |
| CACAO IN POLVERE | To Taste |

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a whisk attachment at high speed for 5 minutes. Pipe it by using a pastry bag with a flat tube on an oven paper or a silicon mat. Sprinkle the surface with CACAO 20/22 and wait until a thin crust develops on the surface (minimum 10-15 minutes and maxim 1 hour). Bake at 130-150°C for 15-18 minutes (with conventional oven, keep the valve opened).

Ricetta ganache al cioccolato

INGREDIENTS

| | |
|----------------------------|-------|
| RENO CONCERTO FONDENTE 64% | g 250 |
| LIQUID CREAM 35% FAT | g 250 |
| UNSALTED BUTTER 82% FAT | g 30 |

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a whisk attachment at high speed for 5 minutes. Pipe it by using a pastry bag with a flat tube on an oven paper or a silicon mat. Sprinkle the surface with CACAO 20/22 and wait until a thin crust develops on the surface (minimum 10-15 minutes and maxim 1 hour). Bake at 130-150°C for 15-18 minutes (with conventional oven, keep the valve opened).

Step 4

INGREDIENTS

STRAWBERRIES

To Taste