



R.O.C.K. (RENO-ORIGINAL-CHOCOLATE-KIND)

MOUSSE CAKE WITH DARK, WHITE AND MILK CHOCOLATE

DIFFICULTY LEVEL



GLUTEN FREE BISCUIT

INGREDIENTS

IRCA GENOISE GLUTEN FREE

EGGS - AT 22-24°C

HONEY

g 500

g 600

g 50

PREPARATION

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

Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for a short time at 220-230°C (closed valve).

WHITE CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO BIANCO 31,50% - MELTED AT 45°C

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, TO MAKE THE GANACHE

LIQUID CREAM 35% FAT - TO BE WHIPPED

WATER

LILLY NEUTRO

g 600

g 300

g 700

g 70

g 70

PREPARATION

Emulsify cream and chocolate to make a ganache.

Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then gently combine it to the ganache to create a soft foamy mousse.

MILK CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO LATTE 34% - MELTED AT 45°C	g 600
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, TO MAKE THE GANACHE	g 300
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700
WATER	g 70
LILLY NEUTRO	g 70

PREPARATION

Emulsify cream and chocolate to make a ganache.

Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then gently combine it to the ganache to create a soft foamy mousse.

DARK CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO FONDENTE 64% - MELTED AT 45°C	g 600
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, TO MAKE THE GANACHE	g 300
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700
WATER	g 50
LILLY NEUTRO	g 50

PREPARATION

Emulsify cream and chocolate to make a ganache.

Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then gently combine it to the ganache to create a soft foamy mousse.

COATING

INGREDIENTS

MIRROR NEUTRAL - HEATED TO 45°C	To Taste
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FINAL COMPOSITION

Pour a 1-cm layer of white chocolate mousse into a 4-cm high silicone mould.

Put in the blast chiller to make it hardens a bit.

When quite thick, pour a 1-cm layer of milk chocolate mousse.

Put in the blast chiller again so as to make the second layer of mousse harden a little bit too.

Then, pour a 1-cm layer of dark chocolate mousse.

Lay the disc of rollè and press gently to make it stick.

Return to the blast chiller until completely frozen.

When completely frozen, remove the cake from mould and frost it with MIRROR.

Decorate as you like most.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER