



## Black Forest

**Combine the IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter. Lay the dough in a tray 60 X 40 h 1**

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### INGREDIENTS

IRCA BROWNIES CHOC	g 1.000
WATER	g 250
UNSALTED BUTTER 82% FAT	g 250-300

### PREPARATION

**Combine the IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter. Lay the dough in a tray 60 X 40 h 1**

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### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA	g 500
WATER	g 100
LILLY NEUTRO	g 100

### PREPARATION

Combine the IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter. Lay the dough in a tray 60 X 40 h 1

INGREDIENTS

RENO CONCERTO FONDENTE 58%	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
WATER	g 70
LILLY NEUTRO	g 70

PREPARATION

Step 4

INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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Step 5

INGREDIENTS

MIRROR CIOCCOLATO	To Taste
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