



## Belle Hélène

### - Chocolate crumble:

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#### INGREDIENTS

AMERICAN CHOCOLATE COOKIES	g 500
UNSALTED BUTTER 82% FAT	g 190

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

### - Chocolate crumble:

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#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
HONEY	g 50

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

### Step 3

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#### INGREDIENTS

LILLY CIOCCOLATO BIANCO	g 100
MILK 3.5% FAT	g 100
LIQUID CREAM 35% FAT	g 500

#### Step 4

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##### INGREDIENTS

FRUTTIDOR PERA

To Taste

#### Step 5

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##### INGREDIENTS

MIRROR NEUTRAL

To Taste

To Taste

#### Step 6

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##### INGREDIENTS

JOYTOPPING CIOCCOLATO PREMIUM

To Taste