



TROIS CHOCOLATS CAKE

MOUSSE CAKE WITH DARK, WHITE AND MILK CHOCOLATE

DIFFICULTY LEVEL



ALMOND BISCUIT

INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

AVOLETTA

PREPARATION

- g 400 Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at the highest speed.
- g 480
- g 160 Evenly spread the whipped mixture into a 1-cm thick layer onto a tray lined with parchment paper.
- Bake for 5-7 minutes at 210-230°C in a deck oven or at 190-210°C in a fan oven.
- Let it cool down before using.

DARK CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO FONDENTE 64% - MELTED AT 45°C

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE FOR THE GANACHE

LIQUID CREAM 35% FAT - TO BE WHIPPED

LILLY NEUTRO

WATER

PREPARATION

- g 600 Emulsify cream and chocolate to create a ganache.
- g 300
- g 700 Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then combine to the ganache by stirring gently.
- g 100
- g 100

MILK CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO LATTE 34% - MELTED AT 45°C	g 600
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE FOR THE GANACHE	g 300
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Emulsify cream and chocolate to create a ganache.
Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then combine to the ganache by stirring gently.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO BIANCO 31,50% - MELTED AT 45°C	g 600
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE FOR THE GANACHE	g 300
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Emulsify cream and chocolate to create a ganache.
Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then combine to the ganache by stirring gently.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP NOIR - HEATED TO 35°C	To Taste
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COATING AND DECORATION

INGREDIENTS

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

Pour a 1-cm layer of dark 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 white chocolate mousse.

Lay the crunchy filling and the disc of almond rollè and press gently to make them stick.

Return to the blast chiller until completely frozen.

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