



## CARAMEL SPECULOOS CAKE

### CHOCOLATE SPONGE CAKE

#### INGREDIENTS

IRCA GENOISE CHOC  
EGGS  
WATER

g 1000  
g 700  
g 200

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk for 10-12 minutes at medium / high speed.  
Place the whipped cream in the buttered and floured molds, filling them 2/3 full.  
Bake in the oven at 170 ° C for 25-30 minutes.  
After cooling, remove the sponge cake from the molds and cut it into 3 layers of the same thickness, obtaining 3 discs from each sponge cake.

### SPECULOOS MOUSSE

#### INGREDIENTS

LIQUID CREAM  
JOYCREAM SPECULOOS  
LILLY NEUTRO  
WATER

g 1000  
g 420  
g 200  
g 200

#### PREPARATION

Semi whipped the cream with LILLY NEUTRO and water, then add JOYCREAM SPECULOOS with a spatula.  
it's possible use Joycream alone, or to blend a part of it to have a greater flavoring of the cream.  
Depending in the mold you decide to use, it is advisable, if necessary, to let the mixture stabilize for a few minutes in the refrigerator.

### CARAMEL INSERT

#### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

## CARAMEL GLAZE

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### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE	To Taste
SEED OIL	5 %

### FINAL COMPOSITION

Place the first layer of chocolate sponge cake in a steel ring, dress a light layer of TOFFEE D'OR CARAMEL with a piping bag; continue with a layer of speculoos mousse, the second layer of sponge cake and TOFFEE D'OR CARAMEL, again speculoos mousse and finally the last layer of sponge cake without toffee d'or caramel; finish with the speculoos mousse at the end.

Warm up CHOCOSMART CARAMEL CRUMBLE to 30/35 ° c

diluted with oil

and glaze the cake at -20 ° c

making a very thin layer.

Decorate with Lotus biscuits and DOBLA SPIRAL DARK 77051



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF

### AMBASSADOR'S TIPS

For obtain a greater fluidity of the coverage, it's possible add 5% of seed oil in CHOCO SMART CARAMEL CRUMBLE,  
Eventually it's possible to replace the chocolate sponge cake with the CHOCOLATE ROLL.