



CHOCOLATE & CREAM BAVAROISE

SOFT CAKE WITH CREAM AND CHOCOLATE

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

IRCA GENOISE
EGGS
WATER

g 500
g 350
g 50

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.
Grease and flour the baking trays, then cast the batter in.
Bake at 170-190°C for 25-30 minutes in a deck oven.

UNFLAVOURED BAVAROISE

INGREDIENTS

LIQUID CREAM 35% FAT
LILLY NEUTRO
MILK 3.5% FAT

g 200
g 300
g 100
g 100

PREPARATION

Whip cream, milk and LILLY NEUTRO in a planetary mixer with the whisk attachment.
Gently combine the custard to the whipped mixture.

INGREDIENTS

	g 200
LIQUID CREAM 35% FAT	g 300
MILK 3.5% FAT	g 100
LILLY NEUTRO	g 80
IRCA CHOC	g 60-80

PREPARATION

Whip cream, milk and LILLY NEUTRO in a planetary mixer with the whisk attachment.

Gently combine the custard to the whipped mixture.

Slightly heat IRCA CHOC and combine it to a small part of the whipped mixture by mixing with a whisk.

Add the chocolate mixture you just made to the remaining whipped mixture and combine by stirring carefully.

FINAL COMPOSITION

Line a steel ring with an acetate collar, then lay a 1cm thick disc of sponge cake at the bottom of it.

Pipe a first layer of chocolate bavaoise, then pipe a layer of unflavoured bavaoise and smooth the surface out with a spatula.

Reserve in the freezer for 2 hours at least.