



# 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 bavaroise, then pipe a layer of unflavoured bavaroise and smooth the surface out with a spatula.

Reserve in the freezer for 2 hours at least.