



TOFFEE FLAVOURED MOUSSE

MODERN CAKE WITH CARAMEL AND FRUIT

DIFFICULTY LEVEL



BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC
WATER
UNSALTED BUTTER 82% FAT - MELTED

g 1000
g 250
g 250

PREPARATION

Mix IRCA BROWNIES CHOC and water or 2-3 minutes in a planetary mixer with the paddle or the whisk attachment.
Then, pour the melted butter and stir until well combined.
Cast the mixture into a 1-cm layer into moulds, previously greased and floured, or onto parchment paper sheets.
Bake for 15-20 minutes at 180-190°C in a deck oven or at 170-180°C in a fan oven.

FRUIT FILLING

INGREDIENTS

FRUTTIDOR PERA

To Taste

TOFFEE MOUSSE

INGREDIENTS

WATER	g 100
LIQUID CREAM 35% FAT - (1)	g 200
LILLY NEUTRO	g 200-250
TOFFEE D'OR CARAMEL	g 400
LIQUID CREAM 35% FAT - (2) SLIGHTLY WHIPPED	g 1000

PREPARATION

Warm water and cream (1) and dissolve LILLY into the mixture.

Heat TOFFEE D'OR CARAMEL to 30°C and combine to the prepared mixture.

Whip the cream (2) until soft peaks form and carefully combine it to the mixture by stirring gently.

DECORATION

INGREDIENTS

HAPPYKAO	To Taste
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FINAL COMPOSITION

Use a round cutter to cut the brownie into discs of the desired dimension.

Line the inside of the steel rings with an acetate collar.

Lay a disc of brownie at the bottom, then use a pastry bag fitted with a round plain tip to create a swirl of FRUTTIDOR PERA, having care not to touch the border of the ring.

Fill the mould up with the mousse and smooth well, then put in the blast chiller for 15 minutes.

Transfer the remaining mousse into a pastry bag fitted with a round plain tip nr.10 and use it to decorate the top of the cake, then return to the blast chiller.

When hardened, remove from mould, dust with HAPPYCAO and decorate as you like most.