

R.O.C.K. (RENO-ORIGINAL-CHOCOLATE-KIND)

MOUSSE CAKE WITH DARK, WHITE AND MILK CHOCOLATE

DIFFICULTY LEVEL B B







GLUTEN FREE BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE GLUTEN FREE	g 500	Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at high speed.
EGGS - AT 22-24°C	g 600	Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for a short time
HONEY	g 50	at 220-230°C (closed valve).

WHITE CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELTED AT 45°C	g 600	Emulsify cream and chocolate to make a ganache.
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, TO MAKE THE GANACHE	g 300	Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then gently combine
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700	it to the ganache to create a soft foamy mousse.
WATER	g 70	
LILLY NEUTRO	g 70	



MILK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - MELTED AT 45°C	g 600	Emulsify cream and chocolate to make a ganache.
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, TO MAKE THE GANACHE	g 300	Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then gently combine
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700	it to the ganache to create a soft foamy mousse.
WATER	g 70	
LILLY NEUTRO	g 70	

DARK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - MELTED AT 45°C	g 600	Emulsify cream and chocolate to make a ganache.
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, TO MAKE THE GANACHE	g 300	Whip the remaining cream with water and LILLY NEUTRO until soft peaks form, then gently combine
LIQUID CREAM 35% FAT - TO BE WHIPPED	g 700	it to the ganache to create a soft foamy mousse.
WATER	g 50	
LILLY NEUTRO	g 50	

COATING

INGREDIENTS

MIRROR NEUTRAL - HEATED TO 45°C To Taste



FINAL COMPOSITION

Pour a 1-cm layer of white chocolate mousse into a 4-cm high silicone mould.

Put in the blast chiller to make it hardens a bit.

When guite 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 dark chocolate mousse.

Lay the disc of rollè and press gently to make it stick.

Return to the blast chiller until completely frozen.

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

Decorate as you like most.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

