



## BLACK FOREST

**COMBINE THE IRCA BROWNIES CHOC AND WATER IN A MIXER EQUIPPED WITH WHISK OR PADDLE ATTACHMENT AT MEDIUM SPEED FOR 2-3 MINUTES, THEN ADD THE MELTED BUTTER. LAY THE DOUGH IN A TRAY 60 X 40 H 1**

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### INGREDIENTS

IRCA BROWNIES CHOC	g 1.000
WATER	g 250
UNSALTED BUTTER 82% FAT	g 250-300

### PREPARATION

**COMBINE THE IRCA BROWNIES CHOC AND WATER IN A MIXER EQUIPPED WITH WHISK OR PADDLE ATTACHMENT AT MEDIUM SPEED FOR 2-3 MINUTES, THEN ADD THE MELTED BUTTER. LAY THE DOUGH IN A TRAY 60 X 40 H 1**

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### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA	g 500
WATER	g 100
LILLY NEUTRO	g 100

### PREPARATION

**COMBINE THE IRCA BROWNIES CHOC AND WATER IN A MIXER EQUIPPED WITH WHISK OR PADDLE ATTACHMENT AT MEDIUM SPEED FOR 2-3 MINUTES, THEN ADD THE MELTED BUTTER. LAY THE DOUGH IN A TRAY 60 X 40 H 1**

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### INGREDIENTS

RENO CONCERTO FONDENTE 58%	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
WATER	g 70
LILLY NEUTRO	g 70

### PREPARATION

#### STEP 4

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##### INGREDIENTS

PRALIN DELICRISP NOIR

To Taste

#### STEP 5

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##### INGREDIENTS

MIRROR CIOCCOLATO

To Taste