



## BELLE HÉLÈNE

### - CHOCOLATE CRUMBLE:

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#### INGREDIENTS

AMERICAN CHOCOLATE COOKIES	g 500
UNSALTED BUTTER 82% FAT	g 190

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

### - CHOCOLATE CRUMBLE:

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#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
HONEY	g 50

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

### STEP 3

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#### INGREDIENTS

LILLY CIOCCOLATO BIANCO	g 100
MILK 3.5% FAT	g 100
LIQUID CREAM 35% FAT	g 500

**STEP 4**

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**INGREDIENTS**

FRUTTIDOR PERA	To Taste
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**STEP 5**

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**INGREDIENTS**

MIRROR NEUTRAL	To Taste
	To Taste

**STEP 6**

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**INGREDIENTS**

JOYTOPPING CIOCCOLATO PREMIUM	To Taste
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