



SHINE

COCOA SHORTBREAD

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 150
	g 50
SUGAR	g 100

PREPARATION

Put all the ingredients in the planetary mixer and mix for few minutes. Roll out the shortbread between two baking sheets and reach 2-3 millimetres thickness.

Let cool in the refrigerator.

Cover the cake moulds single dose and bake at 170 ° C in the convection oven with the opened steam valve , then lower to 160 ° C and end the baking.

CACOA CAKE

INGREDIENTS

IRCA GENOISE CHOC	g 500
EGGS	g 300
UNSALTED BUTTER 82% FAT	g 200-250

PREPARATION

Whip all the ingredients in the planetary mixer . Lay the mixture on a silicone pastry mat 60x40 cm and bake in the deck oven at 210 ° C, at 190° C in the convection oven and for 6-7 minutes.

TROPICAL JELLY

INGREDIENTS

FRUTTIDOR TROPICAL	g 400
LUKEWARM WATER	g 60
LILLY NEUTRO	g 60

PREPARATION

Warm the water in the microwave oven, melt the Lilly Neutral and then put the Fruttidor.

CARAMEL MILK CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL

g 600

LIQUID CREAM

g 300

LIQUID CREAM 35% FAT

g 700

WATER

g 70

LILLY NEUTRO

g 70

PREPARATION

For the ganache , melt the chocolate at 45 ° C and add the liquid whipping cream . Add the semi-whipped cream with water and Lilly Neutral and gently mix.

Pour in semi sphere cake moulds and freeze.

STEP 5

INGREDIENTS

MIRROR NEUTRAL

g 500

FINAL COMPOSITION

Put an abundant layer of TOFFEE D'OR in the the cocoa shortbread already cooked.

Later add one cocoa disc and then with tropical jelly . Put in the chiler blaster for few minutes.

Glaze the chocolate mousse semi-sphere with Mirror neutral with water soluble brown color and blitz ice glitter gold.

Put the semi-shpere on the cake and garnish.



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