



CARAMEL SPECULOOS CAKE

CHOCOLATE SPONGE CAKE

INGREDIENTS

IRCA GENOISE CHOC

EGGS

WATER

g 1000

g 700

g 200

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk for 10-12 minutes at medium / high speed.

Place the whipped cream in the buttered and floured molds, filling them 2/3 full.

Bake in the oven at 170 ° C for 25-30 minutes.

After cooling, remove the sponge cake from the molds and cut it into 3 layers of the same thickness, obtaining 3 discs from each sponge cake.

SPECULOOS MOUSSE

INGREDIENTS

LIQUID CREAM

JOYCREAM SPECULOOS

LILLY NEUTRO

WATER

g 1000

g 420

g 200

g 200

PREPARATION

Semi whipped the cream with LILLY NEUTRO and water, then add JOYCREAM SPECULOOS with a spatula.

it's possible use Joycream alone, or to blend a part of it to have a greater flavoring of the cream.

Depending in the mold you decide to use, it is advisable, if necessary, to let the mixture stabilize for a few minutes in the refrigerator.

CARAMEL INSERT

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

CARAMEL GLAZE

INGREDIENTS

| | |
|----------------------------|----------|
| CHOCOSMART CARAMEL CRUMBLE | To Taste |
| SEED OIL | 5 % |

FINAL COMPOSITION

Place the first layer of chocolate sponge cake in a steel ring, dress a light layer of TOFFEE D'OR CARAMEL with a piping bag; continue with a layer of speculoos mousse, the second layer of sponge cake and TOFFEE D'OR CARAMEL, again speculoos mousse and finally the last layer of sponge cake without toffee d'or caramel; finish with the speculoos mousse at the end.

Warm up CHOCOSMART CARAMEL CRUMBLE to 30/35 ° c

diluted with oil

and glaze the cake at -20 ° c

making a very thin layer.

Decorate with Lotus biscuits and DOBLA SPIRAL DARK 77051



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF

AMBASSADOR'S TIPS

For obtain a greater fluidity of the coverage, it's possible add 5% of seed oil in CHOCO SMART CARAMEL CRUMBLE,
Eventually it's possible to replace the chocolate sponge cake with the CHOCOLATE ROLL.