



## CHOCOLATE ENTREMETS

### MODERN CAKE

DIFFICULTY LEVEL



#### BISCUIT

##### INGREDIENTS

IRCA GENOISE

g 1000

EGGS - AT ROOM TEMPERATURE

g 1200

HONEY

g 100

##### PREPARATION

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

Line baking trays with parchment paper and cast the whipped mixture in. Bake in a deck oven at 200-210°C for 6-8 minutes.

#### CHOCOLATE MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT

g 1000

MILK 3.5% FAT

g 250

LILLY NEUTRO

g 200

IRCA CHOC

g 100-120

##### PREPARATION

In a planetary mixer with the whisk attachment, whip cream, water (or milk) and LILLY NEUTRO until the mixture gains the right consistency.

Then, combine IRCA CHOC by stirring gently.

#### GLAZING

##### INGREDIENTS

MIRROR CIOCCOLATO - MELTED AT 45-50°C

To Taste

## DECORATION

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### INGREDIENTS

CODETTE CIOCCOLATO PURO FONDENTE

To Taste

### FINAL COMPOSITION

Place a layer of rollè at the bottom of a steel mould and pour some chocolate mousse in.

Lay another layer of rollè and cover with the cream mousse.

Reserve in the freezer until fully hardened.

Remove the cake from the mould and glaze with MIRROR CIOCCOLATO.

Decorate the lower edge of the cake with CODETTE CIOCCOLATO PURO FONDENTE

Top with dark chocolate decorations, redcurrant or raspberries and some mint leaves.