



## QUEEN'S CHOCO CAKE - VALENTINE'S EDITION

### RICETTA BASE BROWNIES

#### INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1.000
WATER	g 120
EGGS	g 225
UNSALTED BUTTER 82% FAT	g 400

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with a whisk attachment at high speed for 5 minutes. Pipe it by using a pastry bag with a flat tube on an oven paper or a silicon mat. Sprinkle the surface with CACAO 20/22 and wait until a thin crust develops on the surface (minimum 10-15 minutes and maxim 1 hour). Bake at 130-150°C for 15-18 minutes (with conventional oven, keep the valve opened).

### RICETTA MACARON AL CACAO

#### INGREDIENTS

DELIMACARON	g 1.000
WATER	g 200
CACAO IN POLVERE	To Taste

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with a whisk attachment at high speed for 5 minutes. Pipe it by using a pastry bag with a flat tube on an oven paper or a silicon mat. Sprinkle the surface with CACAO 20/22 and wait until a thin crust develops on the surface (minimum 10-15 minutes and maxim 1 hour). Bake at 130-150°C for 15-18 minutes (with conventional oven, keep the valve opened).

### RICETTA GANACHE AL CIOCCOLATO

#### INGREDIENTS

RENO CONCERTO FONDENTE 64%	g 250
LIQUID CREAM 35% FAT	g 250
UNSALTED BUTTER 82% FAT	g 30

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with a whisk attachment at high speed for 5 minutes. Pipe it by using a pastry bag with a flat tube on an oven paper or a silicon mat. Sprinkle the surface with CACAO 20/22 and wait until a thin crust develops on the surface (minimum 10-15 minutes and maxim 1 hour). Bake at 130-150°C for 15-18 minutes (with conventional oven, keep the valve opened).

## STEP 4

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### INGREDIENTS

STRAWBERRIES

To Taste