



TRILOGY

SINGLE-PORTION WITH DARK, WHITE AND MILK CHOCOLATE

DIFFICULTY LEVEL



CHOCOLATE BISCUIT

INGREDIENTS

IRCA GENOISE CHOC

EGGS - AT ROOM TEMPERATURE

HONEY

g 1000

g 1200

g 100

PREPARATION

In a planetary mixer with the whisk attachment whip all the ingredients at high speed for 12 minutes.

Evenly spread the whipped mixture into a 8-mm thick layer onto trays lined with parchment paper.

Bake for a short time at 220-230°C (closed valve).

This doses are measured out to create 4 biscuit bases.

DARK CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

WATER - OR MILK

LILLY CIOCCOLATO FONDENTE

g 1000

g 300

g 200

PREPARATION

Whip all the ingredients in a planetary mixer at medium speed.

MILK CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER - OR MILK	g 300
LILLY GIOCCHOLATO LATTE	g 200

PREPARATION

Whip all the ingredients in a planetary mixer at medium speed.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER - OR MILK	g 300
LILLY GIOCCHOLATO BIANCO	g 200

PREPARATION

Whip all the ingredients in a planetary mixer at medium speed.

DECORATION

INGREDIENTS

CRUNCHY BEADS MIX	To Taste
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FINAL COMPOSITION

Place the biscuit at the bottom of the 60x40cm steel frame, then spread the white chocolate mousse and cover with another biscuit layer.

Put in the blast chiller for about 10-15 minutes.

Spread the dark chocolate mousse and close with another layer of biscuit.

Put in the blast chiller until completely frozen.

Remove from mould and cut into 8x4cm rectangular portions, turn them on the side and pipe the milk chocolate mousse using a pastry bag fitted with a tip for St. Honoré.

Decorate with CRUNCHY BEADS MIX.