



BLACK FOREST

COMBINE THE IRCA BROWNIES CHOC AND WATER IN A MIXER EQUIPPED WITH WHISK OR PADDLE ATTACHMENT AT MEDIUM SPEED FOR 2-3 MINUTES, THEN ADD THE MELTED BUTTER. LAY THE DOUGH IN A TRAY 60 X 40 H 1

INGREDIENTS

| | |
|-------------------------|-----------|
| IRCA BROWNIES CHOC | g 1.000 |
| WATER | g 250 |
| UNSALTED BUTTER 82% FAT | g 250-300 |

PREPARATION

COMBINE THE IRCA BROWNIES CHOC AND WATER IN A MIXER EQUIPPED WITH WHISK OR PADDLE ATTACHMENT AT MEDIUM SPEED FOR 2-3 MINUTES, THEN ADD THE MELTED BUTTER. LAY THE DOUGH IN A TRAY 60 X 40 H 1

INGREDIENTS

| | |
|--------------------------|-------|
| FRUTTIDOR CILIEGIA ROSSA | g 500 |
| WATER | g 100 |
| LILLY NEUTRO | g 100 |

PREPARATION

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INGREDIENTS

| | |
|----------------------------|-------|
| RENO CONCERTO FONDENTE 58% | g 600 |
| LIQUID CREAM 35% FAT | g 300 |
| LIQUID CREAM 35% FAT | g 700 |
| WATER | g 70 |
| LILLY NEUTRO | g 70 |

PREPARATION

STEP 4

INGREDIENTS

PRALIN DELICRISP NOIR

To Taste

STEP 5

INGREDIENTS

MIRROR CIOCCOLATO

To Taste