



BELLE HÉLÈNE

- CHOCOLATE CRUMBLE:

INGREDIENTS

| | |
|----------------------------|-------|
| AMERICAN CHOCOLATE COOKIES | g 500 |
| UNSALTED BUTTER 82% FAT | g 190 |

PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

- CHOCOLATE CRUMBLE:

INGREDIENTS

| | |
|--------------|-------|
| IRCA GENOISE | g 500 |
| EGGS | g 600 |
| HONEY | g 50 |

PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

STEP 3

INGREDIENTS

| | |
|-------------------------|-------|
| LILLY CIOCCOLATO BIANCO | g 100 |
| MILK 3.5% FAT | g 100 |
| LIQUID CREAM 35% FAT | g 500 |

STEP 4

INGREDIENTS

FRUTTIDOR PERA

To Taste

STEP 5

INGREDIENTS

MIRROR NEUTRAL

To Taste

To Taste

STEP 6

INGREDIENTS

JOYTOPPING CIOCCOLATO PREMIUM

To Taste