



SHINE

COCOA SHORTBREAD

INGREDIENTS

| | |
|-------------------------|--------|
| TOP FROLLA | g 1000 |
| UNSALTED BUTTER 82% FAT | g 400 |
| EGGS | g 150 |
| | g 50 |
| SUGAR | g 100 |

PREPARATION

Put all the ingredients in the planetary mixer and mix for few minutes. Roll out the shortbread between two baking sheets and reach 2-3 millimetres thickness.

Let cool in the refrigerator.

Cover the cake moulds single dose and bake at 170 ° C in the convection oven with the opened steam valve , then lower to 160 ° C and end the baking.

CACOA CAKE

INGREDIENTS

| | |
|-------------------------|-----------|
| IRCA GENOISE CHOC | g 500 |
| EGGS | g 300 |
| UNSALTED BUTTER 82% FAT | g 200-250 |

PREPARATION

Whip all the ingredients in the planetary mixer . Lay the mixture on a silicone pastry mat 60x40 cm and bake in the deck oven at 210 ° C, at 190° C in the convection oven and for 6-7 minutes.

TROPICAL JELLY

INGREDIENTS

| | |
|--------------------|-------|
| FRUTTIDOR TROPICAL | g 400 |
| LUKEWARM WATER | g 60 |
| LILLY NEUTRO | g 60 |

PREPARATION

Warm the water in the microwave oven, melt the Lilly Neutral and then put the Fruttidor.

CARAMEL MILK CHOCOLATE MOUSSE

INGREDIENTS

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

PREPARATION

For the ganache , melt the chocolate at 45 ° C and add the liquid whipping cream . Add the semi-whipped cream with water and Lilly Neutral and gently mix.

Pour in semi sphere cake moulds and freeze.

STEP 5

INGREDIENTS

| | |
|----------------|-------|
| MIRROR NEUTRAL | g 500 |
|----------------|-------|

FINAL COMPOSITION

Put an abundant layer of TOFFEE D'OR in the the cacao shortbread already cooked.

Later add one cacao disc and then with tropical jelly . Put in the chiler blaster for few minutes.

Glaze the chocolate mousse semi-sphere with Mirror neutral with water soluble brown color and blitz ice glitter gold.

Put the semi-shpere on the cake and garnish.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF

