



## BLACK FOREST

MODERN SINGLE-PORTION WITH DARK CHOCOLATE AND RED CHERRIES

DIFFICULTY LEVEL



### CHOCOLATE BROWNIE

#### INGREDIENTS

IRCA BROWNIES CHOC

g 1000

WATER

g 250

UNSALTED BUTTER 82% FAT

g 300

#### PREPARATION

In the planetary mixer, add IRCA BROWNIES CHOC and water and mix with a paddle at medium speed for about 2-3 minutes, then add melted butter.

Spread the mixture in a pan and bake at 190°C for 10 minutes.

### CHERRY JELLY

#### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA

g 500

LILLY NEUTRO

g 125

WATER

g 125

#### PREPARATION

Dissolve the LILLY NEUTRO into the water, add the FRUTTIDOR and mix with an immersion blender.

Fill the silicone mould for inserts and freeze.

### CHOCOLATE MOUSSE

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

g 600

LIQUID CREAM 35% FAT

g 300

LIQUID CREAM 35% FAT

g 500

WATER

g 100

LILLY NEUTRO

g 100

#### PREPARATION

Emulsify liquid cream and chocolate in order to prepare a ganache.

Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache stirring gently.

## FINAL COMPOSITION

Use the chocolate mousse to half-fill the silicone mould and place the frozen jellified insert; cover with other mousse and close with a layer of brownie.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould, cover with MIRROR EXTRADARK CHOCOLATE, previously heated at 55°C, and then with MIRROR EXTRAWHITE, previously coloured with red water-soluble colour and heated at 60°C.

Dress the top of the single-portion with a CHOCOLATE CHERRY DOBLA and a SPIRAL DARK DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF