



## CHOCOCARAMEL

MODERN SINGLE-PORTION WITH CHOCOLATE AND CARAMEL

DIFFICULTY LEVEL



### CARAMEL BISQUIT

#### INGREDIENTS

EGGS

g 600

#### PREPARATION

In the planetary, whip all the ingredients together for 8-10 minutes at high speed.

Spread the batter on a sheet of baking paper and bake for about 8 minutes at 220-230°C with closed valve.

### TOFFEE JELLY

#### INGREDIENTS

WATER

g 250

#### PREPARATION

Add LILLY NEUTRO, TOFFEE D'OR CARAMEL and water, then emulsify.

Fill the silicone mould for inserts and freeze.

### CARAMELIZED CHOCOLATE MOUSSE

#### INGREDIENTS

LIQUID CREAM 35% FAT

g 300

LIQUID CREAM 35% FAT

g 700

WATER

g 70

#### 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 while stirring gently.

#### FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse, then place the frozen jellified insert; cover with other mousse and close with a layer of bisquit.

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

Remove from the mould, cover with MIRROR CARAMEL and BLITZ ICE GLITTER GOLD (70-30) heated at 55°C.

Dress the top of the single-portion with a spiral of well firm caramel mousse and a SPEAR DARK DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF