



## LESS IS MORE

### DARK CHOCOLATE SINGLE-PORTION

DIFFICULTY LEVEL



#### CHOCOLATE BISQUIT

##### INGREDIENTS

SFRULLA CHOC

EGGS

PRALIN DELICRISP NOIR

##### PREPARATION

g 500 In the planetary mixer, whip the ingredients at high speed for 8 minutes.

g 600 Spread evenly on baking paper sheets to a thickness of 8 mm.

Bake for a short while at 220-230°C with closed valve.

Cool and then spread some PRALIN DELICRISP DARK on the bisquit.

#### DARK CHOCOLATE MOUSSE

##### INGREDIENTS

RENO CONCERTO FONDENTE 64%

LIQUID CREAM 35% FAT

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WATER

LILLY NEUTRO

##### PREPARATION

g 600 Emulsify liquid cream and chocolate in order to prepare a ganache.

g 300 Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring gently.

g 700

g 50

g 50

#### STEP 3

##### INGREDIENTS

MIRROR CIOCCOLATO

Q.b.

HAPPYKAO

Q.b

## FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse, then lay a layer of bisquit; cover with other mousse and close with a last layer of bisquit.

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

Remove from the mould, glaze with MIRROR CIOCCOLATO and sprinkle with HAPPYCAO.

Dress the top of the single-portion with MINI PEARLS GOLD e SPEAR DARK DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF