



CHOCOLATE VERSION OF TORTA MARGHERITA

DELICIOUS FLUFFY CHOCOLATE CAKE

DIFFICULTY LEVEL



CHOCOLATE FLAVOURED TORTA MARGHERITA MIXTURE

INGREDIENTS

IRCA BROWNIES CHOC	g 1000
WATER - COLD	g 250
VIGOR BAKING	g 5
UNSALTED BUTTER 82% FAT - MELT AT LOW TEMPERATURE	g 250

PREPARATION

Combine IRCA BROWNIES CHOC, VIGOR BAKING and water in a planetary mixer for 2-3 minutes at low speed. You can either use a whisk or a paddle attachment. Then, add melt butter to the batter and mix for another minute.

FINISHING

INGREDIENTS

BIANCANEVE	To Taste
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FINAL COMPOSITION

Grease and flour the cake moulds, or line it with parchment paper, then cast the batter inside it.

Bake for 20-25 minutes at 180-190°C in a deck oven or at 170-180°C in a fan oven.

Let it cool down and, once cold, dust the top of the cake with BIANCANEVE.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

