



CHOCOLATE VERSION OF TORTA MARGHERITA

DELICIOUS FLUFFY CHOCOLATE CAKE

DIFFICULTY LEVEL



CHOCOLATE FLAVOURED TORTA MARGHERITA MIXTURE

INGREDIENTS

IRCA BROWNIES CHOC

WATER - COLD

VIGOR BAKING

UNSALTED BUTTER 82% FAT - MELT AT LOW TEMPERATURE

g 1000

g 250

g 5

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

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

