



## 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

