



COFFEE ENTREMETS

MODERN CAKE

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

HONEY

g 1000

g 1200

g 100

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

Line baking trays with parchment paper and cast the whipped mixture in. Bake in a deck oven at 200-210°C for 6-8 minutes.

COFFEE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

WATER - OR MILK

LILLY NEUTRO

JOYCAFFE' GRANGUSTO

g 1000

g 200

g 200

g 35

PREPARATION

In a planetary mixer with the whisk attachment, whip cream, water (or milk), JOYPASTE CAFFE' GRANGUSTO and LILLY NEUTRO until the mixture gains the right consistency.

CREAM MOUSSE

INGREDIENTS

| | |
|----------------------|--------|
| LIQUID CREAM 35% FAT | g 1000 |
| LILLY NEUTRO | g 200 |
| WATER - OR MILK | g 200 |

PREPARATION

In a planetary mixer with the whisk attachment, whip cream, water (or milk) and LILLY NEUTRO until the mixture gains the right consistency.

GLAZING

INGREDIENTS

| | |
|---------------------------------------|----------|
| MIRROR CIOCCOLATO - HEATED TO 45-50°C | To Taste |
|---------------------------------------|----------|

DECORATION

INGREDIENTS

| | |
|---------------|-------|
| FLOMIX | g 300 |
| ALMOND FLAKES | g 150 |

PREPARATION

Mix FLOMIX and almond flakes.

Spread into a layer onto a tray lined with parchment paper.

Bake at about 190°C until honey-coloured.

When still warm, cut into small squares.

FINAL COMPOSITION

Place a layer of rollè at the bottom of a steel ring.

Pour the coffee mousse in.

Lay another layer of rollè and cover with the cream mousse.

Reserve in the freezer until fully hardened.

Remove the cake from the mould and glaze with MIRROR CIOCCOLATO.

Decorate with some small squares of brittle made from FLOMIX and almonds and with some coffee beans.