



# BLACK FOREST

COMBINE THE IRCA BROWNIES CHOC AND WATER IN A MIXER EQUIPPED WITH WHISK OR PADDLE ATTACHMENT AT MEDIUM SPEED FOR 2-3 MINUTES, THEN ADD THE MELTED BUTTER. LAY THE DOUGH IN A TRAY 60 X 40 H 1

INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 1.000	
WATER	g 250	
UNSALTED BUTTER 82% FAT	g 250-300	

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INGREDIENTS		PREPARATION
FRUTTIDOR CILIEGIA ROSSA	g 500	
WATER	g 100	
LILLY NEUTRO	g 100	

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INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%	g 600	
LIQUID CREAM 35% FAT	g 300	
LIQUID CREAM 35% FAT	g 700	
WATER	g 70	
LILLY NEUTRO	g 70	

**STEP 4**

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**INGREDIENTS**

PRALIN DELICRISP NOIR

To Taste

**STEP 5**

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**INGREDIENTS**

MIRROR CIOCCOLATO

To Taste