



BELLE HÉLÈNE

- CHOCOLATE CRUMBLE:

INGREDIENTS

AMERICAN CHOCOLATE COOKIES	g 500
UNSALTED BUTTER 82% FAT	g 190

PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

- CHOCOLATE CRUMBLE:

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
HONEY	g 50

PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle at low speed to obtain a "crumbled" mixture. Place it on a tray with baking paper. Bake at 160°C for about 8-10 minutes. After cooked and cooled, crumble it and store it in a dry place.

STEP 3

INGREDIENTS

LILLY CIOCCOLATO BIANCO	g 100
MILK 3.5% FAT	g 100
LIQUID CREAM 35% FAT	g 500

STEP 4

INGREDIENTS

FRUTTIDOR PERA	To Taste
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STEP 5

INGREDIENTS

MIRROR NEUTRAL	To Taste
	To Taste

STEP 6

INGREDIENTS

JOYTOPPING CIOCCOLATO PREMIUM	To Taste
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