



## SHINE

### COCOA SHORTBREAD

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#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 150
	g 50
SUGAR	g 100

#### PREPARATION

Put all the ingredients in the planetary mixer and mix for few minutes. Roll out the shortbread between two baking sheets and reach 2-3 millimetres thickness.

Let cool in the refrigerator.

Cover the cake moulds single dose and bake at 170 ° C in the convection oven with the opened steam valve , then lower to 160 ° C and end the baking.

### CACAO CAKE

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#### INGREDIENTS

IRCA GENOISE CHOC	g 500
EGGS	g 300
UNSALTED BUTTER 82% FAT	g 200-250

#### PREPARATION

Whip all the ingredients in the planetary mixer . Lay the mixture on a silicone pastry mat 60x40 cm and bake in the deck oven at 210 ° C, at 190° C in the convection oven and for 6-7 minutes.

## TROPICAL JELLY

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### INGREDIENTS

FRUTTIDOR TROPICAL	g 400
LUKEWARM WATER	g 60
LILLY NEUTRO	g 60

### PREPARATION

Warm the water in the microwave oven, melt the Lilly Neutral and then put the Fruttidor.

## CARAMEL MILK CHOCOLATE MOUSSE

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### INGREDIENTS

RENO CONCERTO LACTEE CARAMEL	g 600
LIQUID CREAM	g 300
LIQUID CREAM 35% FAT	g 700
WATER	g 70
LILLY NEUTRO	g 70

### PREPARATION

For the ganache , melt the chocolate at 45 ° C and add the liquid whipping cream . Add the semi-whipped cream with water and Lilly Neutral and gently mix.

Pour in semi sphere cake moulds and freeze.

## STEP 5

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### INGREDIENTS

MIRROR NEUTRAL	g 500
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### FINAL COMPOSITION

Put an abundant layer of TOFFEE D'OR in the the cocoa shortbread already cooked.

Later add one cocoa disc and then with tropical jelly . Put in the chiler blaster for few minutes.

Glaze the chocolate mousse semi-sphere with Mirror neutral with water soluble brown color and blitz ice glitter gold.

Put the semi-shpere on the cake and garnish.

**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

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