



BLACK FOREST

MODERN SINGLE-PORTION WITH DARK CHOCOLATE AND RED CHERRIES

DIFFICULTY LEVEL



CHOCOLATE BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC

g 1000

WATER

g 250

UNSALTED BUTTER 82% FAT

g 300

PREPARATION

In the planetary mixer, add IRCA BROWNIES CHOC and water and mix with a paddle at medium speed for about 2-3 minutes, then add melted butter.

Spread the mixture in a pan and bake at 190°C for 10 minutes.

CHERRY JELLY

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA

g 500

LILLY NEUTRO

g 125

WATER

g 125

PREPARATION

Dissolve the LILLY NEUTRO into the water, add the FRUTTIDOR and mix with an immersion blender.

Fill the silicone mould for inserts and freeze.

CHOCOLATE MOUSSE

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 500
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Emulsify liquid cream and chocolate in order to prepare a ganache.

Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache stirring gently.

FINAL COMPOSITION

Use the chocolate mousse to half-fill the silicone mould and place the frozen jellified insert; cover with other mousse and close with a layer of brownie.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould, cover with MIRROR EXTRADARK CHOCOLATE, previously heated at 55°C, and then with MIRROR EXTRAWHITE, previously coloured with red water-soluble colour and heated at 60°C.

Dress the top of the single-portion with a CHOCOLATE CHERRY DOBLA and a SPIRAL DARK DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF