



## SEVEN SINS MOUSSE

### MODERN CAKE

DIFFICULTY LEVEL



#### CHOCOLATE BISCUIT

##### INGREDIENTS

SFRULLA CHOC

EGGS - AT ROOM TEMPERATURE

g 1000

g 1200

##### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk for 7-8 minutes at the highest speed.

Line a 60x40cm tray with parchment paper and spread 450g of whipped mixture into a layer in the prepared tray

Bake at 210-230°C in a deck oven or at 190-210°C in a fan oven for 5-7 minutes.

Let cool down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you have to use it.

##### ADVICE:

- For best results, we recommend to measure the doses out so that they are proportionate to the volume of bowl of the planetary mixer.
- Very cold temperature of eggs and water reduce the volume of the whipped mixture.
- To store the chocolate biscuit layers for longer periods, cover them well and freeze.

## HAZELNUT MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER	g 200
LILLY NEUTRO	g 200
PASTA NOCCIOLA	g 140

### PREPARATION

Whip cream, water and LILLY NEUTRO in a planetary mixer with the whisk attachment.  
Then, combine PASTA NOCCIOLA by stirring gently.

## CRUNCHY INSERT

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### INGREDIENTS

NOCCIOLATA ICE CROCK	To Taste
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## GOLDEN GLITTER GLAZE

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### INGREDIENTS

MIRROR CIOCCOLATO	To Taste
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### FINAL COMPOSITION

Cut the chocolate biscuit layer into a disc and lay it at the bottom of a steel ring for bavaroise, then use a spatula to spread a layer of NOCCIOLATA ICE CROCK.

Evenly cover with a 1-cm thick layer of hazelnut mousse.

Lay another disc of chocolate biscuit and cover with another layer of NOCCIOLATA ICE CROCK.

Fill the mould up with the hazelnut mousse, smooth the surface out with a spatula and freeze.

When frozen, remove from the steel ring and round the edge of the cake with your hands.

Glaze the cake with the MIRROR CHOCOLATE and decorate as you like most.

#### AMBASSADOR'S TIPS

You can replace SFRULLA CHOC with IRCA GENOISE CHOC in the recipe of the chocolate biscuit layer.