



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

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

PREPARATION

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

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

PREPARATION

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INGREDIENTS

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

PREPARATION

STEP 4

INGREDIENTS

PRALIN DELICRISP NOIR

To Taste

STEP 5

INGREDIENTS

MIRROR CIOCCOLATO

To Taste