



## BELLE HÉLÈNE

### - CHOCOLATE CRUMBLE:

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#### 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:

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#### 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

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#### INGREDIENTS

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

#### STEP 4

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##### INGREDIENTS

FRUTTIDOR PERA

To Taste

#### STEP 5

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##### INGREDIENTS

MIRROR NEUTRAL

To Taste

To Taste

#### STEP 6

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##### INGREDIENTS

JOYTOPPING CIOCCOLATO PREMIUM

To Taste