

# Cappuccino



## Ingredients Sponge

### Swiss roll with SIMA

#### Custard Cream

<b>Delice Instant</b>	<b>0.400 kg</b>
Water	1.000 kg

#### Vanilla Mousse

Gelatine leaves	5 pcs
Water	0.125 kg
Custard Cream	0.500 kg
Vanilla	n.e.
<b>Whipped Lactofil</b>	<b>0.500 kg</b>

#### Coffee Mousse

Custard Cream	0.500 kg
Gelatine leaves	5 pcs
Instant Coffee powder	10 g
Water	0.125 kg
<b>Whipped Lactofil</b>	<b>0.500 kg</b>

#### Crunchy Layer

<b>Pralin Croquant</b>	<b>1.200 kg</b>
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1. Prepare Sponge according instructions on the bag. Spread 550 g on sheets 60 x 40. Bake 5 minutes at 240 ° Celsius.
2. Place one Swiss roll in frame 30x 40 cm, spread with temperate **Pralin Croquant** and top with another Swiss roll.
3. Make a custard Cream with **Delice Instant** and water.
4. For Coffee mousse mix melted Gelatine with hot water and Coffee powder. Add custard and fold in whipped cream. Spread on the base. Freeze.
5. For Vanilla mousse mix melted Gelatine with hot water, mix with custard cream and fold in whipped cream.
6. Spread on top of coffee mousse. Freeze.
7. After cooling spread lines of **Royal Miroir Chocolat** on the Cake and dust with Codineige.

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