

Black Pearl



Marguerite



Ingredients Sponge

Swiss roll with SIMA Sponge Mix

Chocolate Mousse

Chocolate, melted	0.300 kg
Lactofil, slightly whipped	1.000 kg

Fruit Jelly

Fruffi Cherry Filling	0.500 kg
Water, 60° Celsius	0.050 kg
Gelatine leaves	2 pieces

Crunchy Layer

Pralin Croquant	0.600 kg
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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. Roll out **Pralin Croquant** between baking paper 2 mm thick and freeze. Use a pastry cutter and cut out circles.
3. For the jelly mix Fruit Filling with water and melted gelatine. Fill in silicon moulds.
4. Melt Chocolate to 35° Celsius, add a small part of whipped Lactofil, and fold in the rest.
5. Fill silicon moulds half with mousse, place the frozen jelly inside. Top with mousse and the **Pralin croquant** circle, Finish with the sponge.
6. Freeze.
7. Spray with a mixture of 50/50 cocoa butter chocolate mixture.
8. Garnish with **Royal Miroir Chocolat** and a Gold Leaf

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