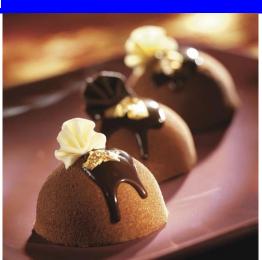


Black Pearl





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 Laver

Pralin Croquant 0.600 kg

- 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.
- 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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