



MINI CYLINDER - CARAMEL DARK

Chocolate and caramel single-serve dessert

DIFFICULTY LEVEL



AMERICAN BROWNIE

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

g 500

EGGS

g 112

WATER

g 60

UNSALTED BUTTER 82% FAT - MELTED

g 200

PREPARATION

Mix all the ingredients in a planetary mixer with leaf for 3-4 minutes.

Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.

Let them cool completely.

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

PREPARATION

Melt PRALIN DELICRISP CARAMEL FLEUR DE SEL at low temperature.

CARAMEL CREAM

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

MILK CHOCOLATE MOUSSE

INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)

g 125

PREPARATION

Gently stir sugar with egg yolks.

LIQUID CREAM 35% FAT
EGG YOLK
CASTER SUGAR
LILLY NEUTRO
SINFONIA CIOCCOLATO LATTE 38%
LIQUID CREAM 35% FAT

g 125 Mix milk and cream (1) and bring them to a boil.
g 50 Pour 1/3 of it on the yolks and sugar mixture and mix.
g 25 Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.
g 15 Remove from heat, add LILLY NEUTRO and mix with a hand blender.
g 455 Melt SINFONIA CIOCCOLATO LATTE 38% at 45°C and add it to the crème anglaise previously cooled to 45°C and mix with a hand blender.
g 450 Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2) stirring gently.

DECORATION

INGREDIENTS

CRUNCHY BEADS DARK To Taste
CRUNCHY BEADS WHITE To Taste

FINAL COMPOSITION

Cut a disc of brownie, spread the crunchy layer over its surface and place it on the bottom of the DOBLA MINI CYLINDER WHITE/DARK.
Fill with a layer of caramel cream and a layer of milk chocolate mousse.
Decorate the top with CRUNCHY BEADS DARK and CRUNCHY BEADS WHITE



RECIPE CREATED FOR YOU BY **ORIOLE PORTABELLA**

PASTRY CHEF

