



MINI CYLINDER - CHOCOLATE DARK

Chocolate single-serve dessert

DIFFICULTY LEVEL



BROWNIE CAKE

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

EGGS

WATER

UNSALTED BUTTER 82% FAT

g 500

g 112

g 60

g 200

PREPARATION

Mix all the ingredients in a planetary mixer with whisk for 15 minutes.

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

Let them cool completely.

CREME ANGLAISE

INGREDIENTS

LIQUID CREAM 35% FAT

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

EGG YOLK

CASTER SUGAR

g 350

g 350

g 115

g 70

PREPARATION

Gently stir sugar with egg yolks.

Mix milk and cream and bring them to a boil.

Pour 1/3 of it on the yolks and sugar mixture and mix.

Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.

Remove from heat and mix with a hand blender.

DARK CHOCOLATE MOUSSE

INGREDIENTS

CREME ANGLAISE

g 300

SINFONIA CIOCCOLATO FONDENTE 68%

g 475

LIQUID CREAM 35% FAT

g 450

PREPARATION

Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the crème anglaise previously cooled to 45°C and mix with a hand blender.

Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2) stirring gently.

MILK CHOCOLATE MOUSSE

INGREDIENTS

CREME ANGLAISE

g 500

SINFONIA CIOCCOLATO LATTE 38%

g 285

LILLY NEUTRO

g 17.5

PREPARATION

Heat the crème anglaise at 45°C, add SINFONIA CIOCCOLATO LATTE 38% melted at 45°C and mix using a hand blender.

FINAL COMPOSITION

Cut a disc of brownie and place it on the bottom of the DOBLA MINI CYLINDER.

Fill with the dark chocolate mousse. Put in the blast chiller.

End with a tuft of milk chocolate cream.

Decorate the top with DOBLA FLOWER DARK.



RECIPE CREATED FOR YOU BY **ORIOLE PORTABELLA**

PASTRY CHEF

