



Step 1

INGREDIENTS

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| AMERICAN BROWNIE DOUBLE CHOCOLATE | g 750 |
| EGGS | g 170 |
| WATER | g 90 |
| UNSALTED BUTTER 82% FAT | g 150 |

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.

Step 2

INGREDIENTS

| | |
|---------------------|-------|
| FRUTTIDOR ALBICOCCA | g 300 |
| WATER | g 45 |
| LILLY NEUTRO | g 45 |

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.

Step 3

INGREDIENTS

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|----------------------------|-------|
| RENO CONCERTO FONDENTE 64% | g 300 |
| LIQUID CREAM | g 200 |
| LIQUID CREAM | g 300 |
| MILK 3.5% FAT | g 40 |
| LILLY NEUTRO | g 40 |

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.

Step 4

INGREDIENTS

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| PRALIN DELICRISP NOIR | To Taste |
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Step 5

INGREDIENTS

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| MIRROR EXTRA DARK CHOCOLATE | To Taste |
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