

DUBAI BROWNIE

Intermediate level

An super dessert that combines a heart of crunch and softness, merging the rich flavor of milk chocolate with the exotic sweetness of the Dubai center.



RECIPE CREATED BY:

Antonio Losito

Pasticciere e Gelatiere

BROWNIE

IRCA BROWNIES CHOC	1000g
water	250g
unsalted butter 82% fat	300g

Mix all ingredients in a stand mixer with the paddle attachment at medium speed for 2-3 minutes.
Fill the appropriate silicone molds for lollipops about 2/3 full, insert the sticks, and bake at 180–190°C in a static oven or 170–180°C in a fan-assisted oven for about 20 minutes.
Allow the brownies to cool completely before removing them from the molds.

MILK CHOCOLATE NAMELAKA

liquid cream 35% fat	150g
water	40g
LILLY NEUTRO	40g
CHOCOCREAM MILK & COCOA	250g
liquid cream 35% fat	200g

Prepare the milk chocolate namelaka to your preference, ensuring it achieves a velvety, creamy consistency.

DUBAI CRUNCHY CENTER

Slightly warm the **PRALIN DELICRISP DUBAI PISTACHIO** in the microwave. Using a piping bag, fill the center of each brownie with the warm pralin cream.

FINAL COMPOSITION

Use a bit of namelaka to adhere cocoa biscuit crumbs to the walls of the brownie cylinder.
Pipe a crown of namelaka cream on top of the brownie, then fill the center with slightly warmed **PRALIN DELICRISP DUBAI PISTACHIO**.
Decorate with **DOBLA decorations**.

irca GROUP

Extraordinary made simple.