



THOUSAND BROWNIE

👤 Advanced level

Winter dessert for the DOBLA Winter Wonderland

CHERRY & GIANDUIA BROWNIE

SINFONIA GIANDUIA FONDENTE
 unsalted butter 82% fat
 eggs
 sugar
[CACAO IN POLVERE](#)
 cornstarch
 salt
 candied fruits

200g
 360g
 400g
 360g
 40g
 120g
 4g
 60g

Mix the eggs with the sugar, add the powders, stirring constantly.
 Add the previously mixed butter and chocolate, and finally the cherries.
 Spread on a 60x40 cm tray covered with baking paper and bake for 10 minutes at 180°C.

WHITE COFFEE NAMELAKA

milk 3.5% fat
 coffee
[GLUCOSIO](#)
 SINFONIA CIOCCOLATO BIANCO
[LILLY NEUTRO](#)
 liquid cream 35% fat

250g
 20g
 10g
 340g
 40g
 200g

Bring glucose milk and coffee to the boil, leave to rest for 3 hours in the refrigerator.
 Filter the milk by removing the coffee and bring to the boil.
 Pour over the chocolate and lilly and blend.
 Always blending, add the cream, leave to rest overnight in the refrigerator.

GIANDUIA LAYER

SINFONIA GIANDUIA FONDENTE

qb

Spread a thin layer of chocolate between two sheets of acetate.
 Cut 6x9cm sheets.

FINAL COMPOSITION

Cut the brownie into rectangles of two sizes, 6x9cm and 5x8cm.

Whip the namelaka in a planetary mixer until fluffy.

Assemble the dessert by making tufts of namelaka on the largest rectangle of brownie, place the chocolate sheet, the smaller brownie and top with namelaka tufts.

Decorate with CURVY ART LEAF DARK & CHOCOLATE CHERRY DOBLA.



Extraordinary
made simple.