



THOUSAND BROWNIE

chef Advanced level

Winter dessert for the DOBLA Winter Wonderland

CHERRY & GIANDUIA BROWNIE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

unsalted butter 82% fat

eggs

sugar

CACAO IN POLVERE

cornstarch

salt

candied fruits

PREPARATION

200g Mix the eggs with the sugar, add the powders, stirring constantly.

360g Add the previously mixed butter and chocolate, and finally the cherries.

400g Spread on a 60x40 cm tray covered with baking paper and bake for 10

360g minutes at 180°C.

40g

120g

4g

60g

WHITE COFFEE NAMELAKA

INGREDIENTS

milk 3.5% fat

coffee

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

LILLY NEUTRO

liquid cream 35% fat

PREPARATION

250g Bring glucose milk and coffee to the boil, leave to rest for 3 hours in the 20g refrigerator.

10g Filter the milk by removing the coffee and bring to the boil.

340g Pour over the chocolate and lilly and blend.

40g Always blending, add the cream, leave to rest overnight in the refrigerator.

200g

GIANDUIA LAYER

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

PREPARATION

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.