

THOUSAND BROWNIE

Winter dessert for the DOBLA Winter Wonderland

CHERRY & GIANDUIA BROWNIE

PREPARATION INGREDIENTS SINFONIA GIANDUIA FONDENTE 200g Mix the eggs with the sugar, add the powders, stirring constantly. 360g Add the previously mixed butter and chocolate, and finally the cherries. unsalted butter 82% fat 400g Spread on a 60x40 cm tray covered with baking paper and bake for 10 eggs 360g minutes at 180°C. sugar CACAO IN POLVERE 40g cornstarch 120g salt 4g candied fruits 60g

WHITE COFFEE NAMELAKA

INGREDIENTS	PREPARATION
milk 3.5% fat 250	9 Bring glucose milk and coffee to the boil, leave to rest for 3 hours in the
coffee 20	g refrigerator.
GLUCOSIO 10	g Filter the milk by removing the coffee and bring to the boil.
	g Pour over the chocolate and lilly and blend.
LILLY NEUTRO 40	Always blending, add the cream, leave to rest overnight in the refrigerator.
liquid cream 35% fat 200	g

GIANDUIA LAYER

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

PREPARATION

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.