

THOUSAND BROWNIE

Advanced level

Winter dessert for the DOBLA Winter Wonderland

CHERRY & GIANDUIA BROWNIE

SINFONIA GIANDUIA FONDENTE	200g
unsalted butter 82% fat	360g
eggs	400g
sugar	360g
CACAO IN POLVERE	40g
cornstarch	120g
salt	4g
candied fruits	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	250g
coffee	20g
GLUCOSIO	10g
SINFONIA CIOCCOLATO BIANCO	340g
LILLY NEUTRO	40g
liquid cream 35% fat	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.

irca GROUP
Extraordinary made simple.

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.