



TIRAMISU BROWNIES

👤 Basic level

BAKED SWEET WITH TIRAMISU FLAVOURED CREAMY TOPPING



RECIPE CREATED BY:

Marco De Grada
Pastry chef

BROWNIE

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

750g

190g

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Combine all the ingredients in a planetary mixer equipped with paddle attachment at medium speed for 2-3 minutes. Take care not to incorporate air. Cast the batter into a 30x40cm mould lined with parchment paper. Bake at 180-190°C for about 20 minutes. Let it cool down and, when cold, cut into 9x5cm rectangular pieces.

CRUNCHY INSERT

PRALIN DELICRISP CLASSIC

300g

Spread a thin layer of PRALIN DELICRISP onto a sheet of parchment paper. Refrigerate for 1 hour. Once cold, cut into 8x4 rectangular pieces and store them into freezer until you need to use them, in order to provide them with the right consistency to work with during the assembly final step.

TIRAMISU FLAVOURED CREAMY TOPPING

WONDERCHOC WHITE

liquid cream 35% fat

JOYPASTE TIRAMISU'

600g

200g

75g

Whip all the ingredients for about five minutes in a planetary mixer with a whisk attachment.

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Place a piece of crunchy insert onto a rectangle of brownie.

Use a pastry bag fitted with a smooth basketweave tip to pipe the tiramisu flavoured creamy topping and create a wavy effect over the whole surface of the brownie.

Sprinkle with HAPPYCAO and decorate as you like.



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