



TIRAMISU BROWNIES

👤 Basic level

BAKED SWEET WITH TIRAMISU FLAVOURED CREAMY TOPPING

BROWNIE

INGREDIENTS

[IRCA BROWNIES CHOC](#)

water

unsalted butter 82% fat

PREPARATION

750g 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.
190g
190g 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

INGREDIENTS

[PRALIN DELICRISP CLASSIC](#)

PREPARATION

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

INGREDIENTS

WONDERCHOC WHITE

liquid cream 35% fat

JOYPASTE TIRAMISU'

PREPARATION

600g Whip all the ingredients for about five minutes in a planetary mixer with a

200g whisk attachment.

75g

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.