



LANGHE CAKE

🏠 Intermediate level

BROWNIE SINGLE-PORTION WITH COFFEE FLAVOURED NAMELAKA

GLUTEN FREE BROWNIE

unsalted butter 82% fat - per la ganache
MINUETTO FONDENTE ECUADOR 70% -
fuso a 45°C per la ganache

almond flour

eggs - a temperatura ambiente

[TOP CAKE GLUTEN FREE](#)

MINUETTO FONDENTE ECUADOR 70% -
in gocce

[GRANELLA DI NOCCIOLA](#)

450g

450g

100g

550g

900g

250g

250g

Emulsify butter and chocolate in order to prepare a ganache.

In a planetary mixer, add TOP CAKE GLUTEN FREE, almond flour and eggs, mix with a flat paddle at slow speed for a couple of minutes.

Combine the ganache with the whipped batter, then add chocolate chips and chopped hazelnuts. Fill the single-portion mould and bake at 170°C for 30 minutes.

PRALINE FROSTING

[PRALINE AMANDE NOISETTE](#)

SINFONIA CIOCCOLATO FONDENTE
56%

[BURRO DI CACAO](#)

[GRANELLA DI NOCCIOLA](#)

750g

425g

125g

200g

Melt chocolate together with cocoa butter, add to praline.

Emulsify with an immersion blender, then add the chopped hazelnuts.

Use the frosting at 30-35°C.

COFFEE FLAVOURED NAMELAKA CREAM

milk 3.5% fat

JOYPASTE CAFFE'

LILLY NEUTRO

SINFONIA CIOCCOLATO LATTE 38%

liquid cream 35% fat

125g

8g

35g

280g

250g

Bring milk and JOYPASTE CAFFE to the boil, add LILLY and blend with a whisk.

Pour the liquid onto the chocolate and emulsify with an immersion blender,

While emulsifying constantly, add liquid cream.

When the cream is fully emulsified, refrigerate the namelaka cream overnight.

FINAL COMPOSITION

Glaze the brownie with praline frosting.

Put in the fridge to set the texture.

In a planetary mixer, whip the namelaka cream with a whisk at medium speed.

Dress the brownie with the whipped namelaka cream, using a piping bag with a "Saint Honoré" piping tube.

Decorate with MOCCA BEANS DOBLA.



Extraordinary
made simple.