



# LANGHE CAKE

chef Intermediate level

BROWNIE SINGLE-PORTION WITH COFFEE FLAVOURED NAMELAKA

## GLUTEN FREE BROWNIE

### INGREDIENTS

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**

### PREPARATION

450g Emulsify butter and chocolate in order to prepare a ganache.  
In a planetary mixer, add TOP CAKE GLUTEN FREE, almond flour  
450g and eggs, mix with a flat paddle at slow speed for a couple of minutes.  
100g Combine the ganache with the whipped batter, then add chocolate  
chips and chopped hazelnuts.  
550g Fill the single-portion mould and bake at 170°C for 30 minutes.  
900g  
250g  
250g

## PRALINE FROSTING

### INGREDIENTS

**PRALINE AMANDE NOISETTE**  
SINFONIA CIOCCOLATO FONDENTE 56%  
**BURRO DI CACAO**  
**GRANELLA DI NOCCIOLA**

### PREPARATION

750g Melt chocolate together with cocoa butter, add to praline.  
425g Emulsify with an immersion blender, then add the chopped hazelnuts.  
125g Use the frosting at 30-35°C.  
200g

## COFFEE FLAVOURED NAMELAKA CREAM

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### INGREDIENTS

milk 3.5% fat

JOYPASTE CAFFE'

LILLY NEUTRO

SINFONIA CIOCCOLATO LATTE 38%

liquid cream 35% fat

### PREPARATION

- 125g Bring milk and JOYPASTE CAFFE to the boil, add LILLY and blend with a whisk.
- 8g Pour the liquid onto the chocolate and emulsify with an immersion blender,
- 35g While emulsifying constantly, add liquid cream.
- 280g When the cream is fully emulsified, refrigerate the namelaka cream overnight.

### Final composition

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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 Honerè" piping tube.

Decorate with MOCCA BEANS DOBLA.