



LANGHE CAKE

👤 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
550g chips and chopped hazelnuts.
900g Fill the single-portion mould and bake at 170°C for 30 minutes.
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

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
35g Pour the liquid onto the chocolate and emulsify with an immersion blender,
280g While emulsifying constantly, add liquid cream.
250g 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 Honerè" piping tube.

Decorate with MOCCA BEANS DOBLA.