

RASPBERRY AND CARAMEL BROWNIE

👤 Intermediate level

BROWNIE DOUGH

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

1000g

250g

300g

Combine the IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter.

Pour 1/3 of the brownie dough into the mould, pour a layer of FRUTTIDOR LAMPONE and then pour the brownie reaching 2/3 of the mould.

Bake at 160°C for 20min.

CARAMEL NAMELALA

liquid cream 35% fat

LILLY NEUTRO

water

CHOCOCREAM CARAMEL FLEUR DE

SEL

liquid cream 35% fat

150g

40g

40g

250g

200g

-Bring the cream to a boil.

-Add water, LILLY NEUTRO and mix.

-Add CHOCOCREAM CARAMEL FLEUR DE SEL while mixing.

-Finally, add the cold cream until it is all emulsified.

-Cover with contact film and leave overnight in the refrigerator.

CRUNCHY GLAZE

CHOCOSMART CARAMEL CRUMBLE

qb

Heat to to35` C and use it to glaze the base of the brownie.

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Glassare i bordi dei brownie con il CHOCOSMART CARAMEL CRUMBLE.

Montare in planetaria la Namelaka al caramello, Dopodichè fare un ciuffo e realizzare un foro all'interno della namelaka con l'aiuto di uno scavino e farcire con fruttidor lampone



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