



# LANGHE TIME

👤 Advanced level

GLUTEN FREE MODERN CAKE

## GLUTEN FREE BROWNIE

unsalted butter 82% fat  
MINUETTO FONDENTE ECUADOR 70% -  
(1)

almond flour

eggs

[TOP CAKE GLUTEN FREE](#)

[JOYPASTE VANIGLIA](#)

[MADAGASCAR/BOURBON](#)

fleur de sel

MINUETTO FONDENTE ECUADOR 70% -  
(2)

[GRANELLA DI NOCCIOLA](#)

450 g

450g

100g

550g

900g

60g

3g

250g

250g

Emulsify butter and melted chocolate to make a ganache.

In a planetary mixer with the paddle attachment, beat eggs, TOP CAKE GLUTEN FREE and almond flour, until well combined.

Combine with the ganache.

Add GRANELLA DI NOCCIOLA and chocolate.

Grease and flour some 16-18cm diameter cake moulds and fill them for 2/3 of their volume with the batter.

Bake at 170°C for about 30 minutes.

Put in the blast chiller at positive temperature until hardened, then remove from mould.

## PRALINE GLAZE

[PRALINE AMANDE NOISETTE](#)

MINUETTO FONDENTE ECUADOR 70%

[BURRO DI CACAO](#)

[GRANELLA DI NOCCIOLA](#)

750 g

425g

125g

200g

Use an immersion blender to emulsify chocolate, praline and cocoa butter.

Then, stir GRANELLA DI NOCCIOLE in using a spatula.

Use the glaze at 30-35°C.

## NAMELAKA WITH STRACCHINO, CHOCOLATE AND COFFEE

milk 3.5% fat	200 g	Bring milk, coffee and GLUCOSIO to boil, then dissolve LILLY using a whisk. Pour the mixture onto the chocolate and emulsify with an immersion blender. While emulsifying continuously, pour the cream in a stream and then add the stracchino. You should obtain a well-combined liquid mixture. Refrigerate overnight. The day after, whip the mixture in a planetary mixer with the whisk or the paddle attachment.
stracchino cheese	80g	
liquid cream 35% fat - (35% m.g.)	200g	
<u>GLUCOSIO</u>	8g	
<u>LILLY NEUTRO</u>	35g	
SINFONIA CIOCCOLATO LATTE 38%	325g	
ground coffee	25g	

## CRUMBLE BALLS

<u>DELINOISETTE</u>	175 g	Mix the first three ingredients, then add the egg whites. You should obtain a dough which is similar to shortcrust pastry. Shape into small balls, place them onto parchment paper and bake at 150°C for about 15-20 minutes (open valve). Cover them in a thin liquid dark chocolate coating and roll them into confectioner's sugar. Sieve them to remove the sugar in excess.
confectioner's sugar	175g	
fleur de sel	2g	
egg whites	35g	

## FINAL COMPOSITION

Glaze the brownie cake with the praline glaze.  
Refrigerate to make the structure firm and stable.  
Pipe a swirl of namelaka cream in the center of the cake.  
Place the crumble balls onto the edge of the cake so that they lean against the namelaka.



Extraordinary  
made simple.