



LANGHE TIME

🏠 Basic level

GLUTEN FREE MODERN CAKE

GLUTEN FREE BROWNIE

INGREDIENTS

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](#)

PREPARATION

450 g Emulsify butter and melted chocolate to make a ganache.

450g In a planetary mixer with the paddle attachment, beat eggs, TOP CAKE

100g GLUTEN FREE and almond flour, until well combined.

550g Combine with the ganache.

900g Add GRANELLA DI NOCCIOLA and chocolate.

60g Grease and flour some 16-18cm diameter cake moulds and fill them for 2/3 of their volume with the batter.

3g Bake at 170°C for about 30 minutes.

250g Put in the blast chiller at positive temperature until hardened, then remove

250g from mould.

PRALINE GLAZE

INGREDIENTS

[PRALINE AMANDE NOISETTE](#)

MINUETTO FONDENTE ECUADOR 70%

[BURRO DI CACAO](#)

[GRANELLA DI NOCCIOLA](#)

PREPARATION

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

425g Then, stir GRANELLA DI NOCCIOLE in using a spatula.

125g Use the glaze at 30-35°C.

200g

NAMELAKA WITH STRACCHINO, CHOCOLATE AND COFFEE

INGREDIENTS

milk 3.5% fat
stracchino cheese
liquid cream 35% fat - (35% m.g.)
GLUCOSIO
LILLY NEUTRO
SINFONIA CIOCCOLATO LATTE 38%
ground coffee

PREPARATION

200 g Bring milk, coffee and GLUCOSIO to boil, then dissolve LILLY using a whisk.
80g Pour the mixture onto the chocolate and emulsify with an immersion
200g blender.
8g While emulsifying continuously, pour the cream in a stream and then add
35g the stracchino.
325g You should obtain a well-combined liquid mixture.
25g Refrigerate overnight.
The day after, whip the mixture in a planetary mixer with the whisk or the
paddle attachment.

CRUMBLE BALLS

INGREDIENTS

DELINOISETTE
confectioner's sugar
fleur de sel
egg whites

PREPARATION

175 g Mix the first three ingredients, then add the egg whites.
175g You should obtain a dough which is similar to shortcrust pastry.
2g Shape into small balls, place them onto parchment paper and bake at 150°C
35g 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.

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.