



MINI CYLINDER - CARAMEL DARK

👤 Advanced level

Chocolate and caramel single-serve dessert



RECIPE CREATED BY:

Oriol Portabella
Pasticciere

AMERICAN BROWNIE

AMERICAN BROWNIE DOUBLE CHOCOLATE

eggs
water
unsalted butter 82% fat

500g
112g
60g
200g

Mix all the ingredients in a planetary mixer with leaf for 3-4 minutes.
Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.
Let them cool completely.

CRUNCHY LAYER

PRALIN DELICRISP CARAMEL FLEUR DE SEL

qb

Melt PRALIN DELICRISP CARAMEL FLEUR DE SEL at low temperature.

irca
GROUP

Extraordinary
made simple.

MILK CHOCOLATE MOUSSE

fresh full-fat milk (3,5% fat)
liquid cream 35% fat
egg yolk
caster sugar
LILLY NEUTRO
SINFONIA CIOCCOLATO LATTE 38%
liquid cream 35% fat

125g
125g
50g
25g
15g
455g
450g

Gently stir sugar with egg yolks.
Mix milk and cream (1) and bring them to a boil.
Pour 1/3 of it on the yolks and sugar mixture and mix.
Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.
Remove from heat, add LILLY NEUTRO and mix with a hand blender.
Melt SINFONIA CIOCCOLATO LATTE 38% at 45°C and add it to the crème anglaise previously cooled to 45°C and mix with a hand blender.
Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2) stirring gently.

FINAL COMPOSITION

Cut a disc of brownie, spread the crunchy layer over its surface and place it on the bottom of the DOBLA MINI CYLINDER WHITE/DARK.

Fill with a layer of caramel cream and a layer of milk chocolate mousse.

Decorate the top with CRUNCHY BEADS DARK and CRUNCHY BEADS WHITE



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