



MINI CYLINDER - CARAMEL DARK

chef Advanced level

Chocolate and caramel single-serve dessert

AMERICAN BROWNIE

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

eggs
water
unsalted butter 82% fat

PREPARATION

500g Mix all the ingredients in a planetary mixer with leaf for 3-4 minutes.
112g Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.
60g Let them cool completely.
200g

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

PREPARATION

qb Melt PRALIN DELICRISP CARAMEL FLEUR DE SEL at low temperature.

MILK CHOCOLATE MOUSSE

INGREDIENTS

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

PREPARATION

125g Gently stir sugar with egg yolks.

125g Mix milk and cream (1) and bring them to a boil.

50g Pour 1/3 of it on the yolks and sugar mixture and mix.

25g Add the remaining milk/cream mixture and heat at 85°C. Continue stirring

15g with a spatula to obtain a crème anglaise.

455g Remove from heat, add LILLY NEUTRO and mix with a hand blender.

450g Melt SINFONIA CIOCCOLATO LATTE 38% at 45°C and add it to the crème

angalise 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