



# MINI CYLINDER - CARAMEL DARK

👩🍳 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

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### 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 with a spatula to obtain a crème anglaise.

15g Remove from heat, add LILLY NEUTRO and mix with a hand blender.

455g Melt SINFONIA CIOCCOLATO LATTE 38% at 45°C and add it to the crème

450g 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

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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