



# MINI CYLINDER - CHOCOLATE DARK

👤 Advanced level

Chocolate single-serve dessert



**RECIPE CREATED BY:**

Oriol Portabella  
Pasticciere

## BROWNIE CAKE

### AMERICAN BROWNIE DOUBLE CHOCOLATE

eggs  
water  
unsalted butter 82% fat

500g  
112g  
60g  
200g

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

## CREME ANGLAISE

liquid cream 35% fat  
fresh full-fat milk (3,5% fat)  
egg yolk  
caster sugar

350g  
350g  
115g  
70g

Gently stir sugar with egg yolks.  
Mix milk and cream 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 and mix with a hand blender.

## DARK CHOCOLATE MOUSSE

creme anglaise  
SINFONIA CIOCCOLATO FONDENTE  
68%  
liquid cream 35% fat

300g  
475g  
450g

Melt SINFONIA CIOCCOLATO FONDENTE 68% 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.

## MILK CHOCOLATE MOUSSE

creme anglaise  
SINFONIA CIOCCOLATO LATTE 38%  
LILLY NEUTRO

500g  
285g  
17.5g

Heat the crème anglaise at 45°C, add SINFONIA CIOCCOLATO LATTE 38% melted at 45°C and mix using a hand blender.

## FINAL COMPOSITION

Cut a disc of brownie and place it on the bottom of the DOBLA MINI CYLINDER.  
Fill with the dark chocolate mousse. Put in the blast chiller.  
End with a tuft of milk chocolate cream.  
Decorate the top with DOBLA FLOWER DARK.



Extraordinary  
made simple.