



MINI CYLINDER - CHOCOLATE DARK

👩🍳 Advanced level

Chocolate single-serve dessert

BROWNIE CAKE

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

eggs

water

unsalted butter 82% fat

PREPARATION

500g Mix all the ingredients in a planetary mixer with whisk for 15 minutes.

112g Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.

60g Let them cool completely.

200g

CREME ANGLAISE

INGREDIENTS

liquid cream 35% fat

fresh full-fat milk (3,5% fat)

egg yolk

caster sugar

PREPARATION

350g Gently stir sugar with egg yolks.

350g Mix milk and cream and bring them to a boil.

115g Pour 1/3 of it on the yolks and sugar mixture and mix.

70g 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

INGREDIENTS

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

PREPARATION

300g Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the
475g crème anglaise previously cooled to 45°C and mix with a hand blender.
450g Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2)
stirring gently.

MILK CHOCOLATE MOUSSE

INGREDIENTS

creme anglaise
SINFONIA CIOCCOLATO LATTE 38%
LILLY NEUTRO

PREPARATION

500g Heat the crème anglaise at 45°C, add SINFONIA CIOCCOLATO LATTE 38%
285g melted at 45°C and mix using a hand blender.
17.5g

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.