



# BROWNIE CAKE WITH GOCCIOLONI AND ORANGE

👤 Advanced level

Brownie with orange and white chocolate drops

## Brownie dough

### INGREDIENTS

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

GOCCIOLONI CIOCCOLATO BIANCO

orange purée

### PREPARATION

- 1500g Mix all the ingredients in a planetary mixer with a leaf for 2-3 minutes at low speed, taking care not to whip up the mixture.
- 375g Deposit the brownie dough up to half of the mold lined with baking paper.
- 375g With the help of a piping bag, distribute Cesarin Orange Farciforno evenly into the dough.
- 300g qb Cover with the brownie dough up to just over two thirds of the capacity of the mold.
- qb Bake at 180-190°C for about 30-35 minutes.

## Final composition

Melt the Chocosmart Caramel Crumble at around 40°C and, after cutting the cold brownie from the fridge, dip the underside of it, up to more than half of its height.

Decorate the surface with a sprinkling of Snow White on one side and place a Sunflower 2D Dobra.