



BROWNIE CAKE WITH GOCCIOLONI AND ORANGE

👤 Advanced level

Brownie with orange and white chocolate drops



RECIPE CREATED BY:

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Pasticciere e Gelatiere

BROWNIE DOUGHT

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

GOCCIOLONI CIOCCOLATO BIANCO

orange purée

1500g

375g

375g

300g

qb

Mix all the ingredients in a planetary mixer with a leaf for 2-3 minutes at a low speed, taking care not to whip up the mixture.

Deposit the brownie dough up to half of the mold lined with baking paper.

With the help of a piping bag, distribute Cesarin Orange Farciforno evenly into the dough.

Cover with the brownie dough up to just over two thirds of the capacity of the mold.

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.

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GROUP

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made simple.