



BROWNIE CAKE WITH GOCCHIOLONI AND ORANGE

chef 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.

300g With the help of a piping bag, distribute Cesarin Orange Farciforno evenly into the dough.

qb 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.