



BROWNIE, COCONUT & PASSION FRUIT

👤 Basic level



RECIPE CREATED BY:

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Pastry Chef

BROWNIE PREPARATION

IRCA BROWNIES CHOC

Water - room-temperature
Butter with 82% fat content - gently melted

1500g

375g

450g

- In a planetary mixer with the paddle attachment, mix IRCA BROWNIES CHOC and water for 2–3 minutes at low speed.
- Then mix for an additional minute while adding the melted butter, still at low speed (without whipping the mixture).
- Spread the batter onto a baking tray lined with parchment paper.
- Bake at 180–190°C in deck ovens or 170–180°C in convection ovens for 25–30 minutes.

PASSION FRUIT GELÉE

Granulated sugar
Pectin NH
Passion fruit puree

350g

16g

500g

- Disperse the NH pectin into the sugar to prevent lumps. Heat the puree to 50°C and add the pectin, mixing well. Bring the mixture to a boil and continue cooking for a couple of minutes.
- Pour the mixture into a frame lined with a silicone mat, then shock-freeze the entire preparation.

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COCONUT NAMELAKA

Whole milk	200g
Glucose	10g
<u>LILLY NEUTRO</u>	45g
<u>JOYGELATO COCCO</u>	16g
SINFONIA WHITE CHOCOLATE 33%	340g
Cream	250g

- Bring the first four ingredients to a gentle boil, then mix with the white chocolate and finally with the cold cream.
- Let the mixture crystallize in the refrigerator for at least 8–10 hours before whipping.

FINAL COMPOSITION

- Using a round cutter in the preferred size, cut out the brownie and slice it in half. On one of the two halves, use a smaller round cutter to remove a portion from the center.
- Using the same cutter as before, cut out the shock-frozen passion fruit insert as well.
- Then create a sandwich with the two brownie halves and the passion fruit insert.
- Whip the coconut namelaka in a planetary mixer and, using a nozzle of your choice, pipe a dollop in the center of the brownie.
- Shock-freeze the individual dessert and then coat the base and sides with a chocolate glaze thinned with oil, 60/40.



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