



DUBAI BROWNIE

AN SUPER DESSERT THAT COMBINES A HEART OF CRUNCH AND SOFTNESS, MERGING THE RICH FLAVOR OF MILK CHOCOLATE WITH THE EXOTIC SWEETNESS OF THE DUBAI CENTER.

DIFFICULTY LEVEL   

BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC	g 1000
WATER	g 250
UNSALTED BUTTER 82% FAT	g 300

PREPARATION

Mix all ingredients in a stand mixer with the paddle attachment at medium speed for 2-3 minutes.

Fill the appropriate silicone molds for lollipops about 2/3 full, insert the sticks, and bake at 180–190°C in a static oven or 170–180°C in a fan-assisted oven for about 20 minutes.

Allow the brownies to cool completely before removing them from the molds.

MILK CHOCOLATE NAMELAKA

INGREDIENTS

LIQUID CREAM 35% FAT	g 150
WATER	g 40
LILLY NEUTRO	g 40
CHOCOCREAM MILK & COCOA	g 250
LIQUID CREAM 35% FAT	g 200

PREPARATION

Prepare the milk chocolate namelaka to your preference, ensuring it achieves a velvety, creamy consistency.

DUBAI CRUNCHY CENTER

PREPARATION

Slightly warm the **PRALIN DELICRISP DUBAI PISTACHIO** in the microwave. Using a piping bag, fill the center of each brownie with the warm pralin cream.

FINAL COMPOSITION

Use a bit of namelaka to adhere cocoa biscuit crumbs to the walls of the brownie cylinder.

Pipe a crown of namelaka cream on top of the brownie, then fill the center with slightly warmed **PRALIN DELICRISP DUBAI PISTACHIO**.

Decorate with **DOBLA decorations**.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER