

MINI CYLINDER - CARAMEL DARK

CHOCOLATE AND CARAMEL SINGLE-SERVE DESSERT

DIFFICULTY LEVEL B B





AMERICAN BROWNIE

INGREDIENTS		PREPARATION
AMERICAN BROWNIE DOUBLE CHOCOLATE	g 500	Mix all the ingredients in a planetary mixer with leaf for 3-4 minutes.
EGGS	g 112	Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.
WATER	g 60	Let them cool completely.
UNSALTED BUTTER 82% FAT - MELTED	g 200	

CRUNCHY LAYER

INGREDIENTS		PREPARATION
PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste	Melt PRALIN DELICRISP CARAMEL FLEUR DE SEL at low temperature.

CARAMEL CREAM

INGREDIENTS

To Taste TOFFEE D'OR CARAMEL

MILK CHOCOLATE MOUSSE

PREPARATION INGREDIENTS g 125 FRESH FULL-FAT MILK (3,5% FAT) Gently stir sugar with egg yolks.



LIQUID CREAM 35% FAT	g 125	Mix milk and cream (1) and bring them to a boil.
		Pour 1/3 of it on the yolks and sugar mixture and mix.
EGG YOLK	g 50	Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a
CASTER SUGAR	g 25	crème anglaise.
LILLY NEUTRO	g 15	Ç
SINFONIA CIOCCOLATO AL LATTE 38%	g 455	Remove from heat, add LILLY NEUTRO and mix with a hand blender.
LIQUID CREAM 35% FAT	g 450	Melt SINFONIA CIOCCOLATO LATTE 38% at 45°C and add it to the crème angalise previously
	9	cooled to 45°C and mix with a hand blender.
		Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2) stirring gentily.

DECORATION

INGREDIENTS

CRUNCHY BEADS DARK

CRUNCHY BEADS WHITE

To Taste

FINAL COMPOSITION

Cut a disc of brownie, spread the crunchy layer over its surface and place it on the bottom of the DOBLA MINI CYLINDER WHITE/DARK. Fill with a layer of caramel cream and a layer of milk chocolate mousse.

Decorate the top with CRUNCHY BEADS DARK and CRUNCHY BEADS WHITE



RECIPE CREATED FOR YOU BY **ORIOL PORTABELLA**

PASTRY CHEF



