

RING - CHOCOLATE AND HAZELNUT

CHOCOLATE AND HAZELNUT SINGLE-SERVING DESSERT

DIFFICULTY LEVEL B 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

PREPARATION INGREDIENTS PRALIN DELICRISP CLASSIC To Taste Melt PRALIN DELICRISP CLASSIC at low temperature.

HAZELNUT CREMOUX

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 100	Heat milk and cream with sugar.
LIQUID CREAM 35% FAT	g 350	Add JOYPASTE NOCCIOLA PREMIUM and LILLY NEUTRO, then mix with a hand blender.
CASTER SUGAR	g 250	Put it in the fridge to crystallize.
LILLY NEUTRO	g 20	
JOYPASTE NOCCIOLA PREMIUM	g 350	



DARK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 125	Gently stir sugar with egg yolks.
LIQUID CREAM 35% FAT - (1)	g 125	Mix milk and cream (1) and bring them to a boil.
EGG YOLK	g 50	Pour 1/3 of it on the yolks and sugar mixture and mix.
CASTER SUGAR	g 25	Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 375	crème anglaise.
LIQUID CREAM 35% FAT - (2) SEMI-WHIPPED	g 450	Remove from heat and mix with a hand blender.
		Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the crème angalise previously
		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.

CHOCOLATE GLAZE

INGREDIENTS		PREPARATION	
MIRROR CIOCCOLATO	To Taste	Heat MIRROR CIOCCOLATO at 45°C.	

FINAL COMPOSITION

Cut a disc of brownie, spread the crunchy layer over its surface and place it on the bottom of the ring.

Fill with a layer of hazelnut cremoux and a layer of dark chocolate mousse.

Put it in the blast chiller.

Spread the chocolate glaze over the suface of the single-portion.

Decorate with SPIRAL DARK and HAZELNUT SHELL DOBLA.





RECIPE CREATED FOR YOU BY **Oriol Portabella**

PASTRY CHEF

