

CHOCOLATE AND RASPBERRY DOME

OVEN-BAKED SINGLE SERVE

DIFFICULTY LEVEL





BROWNIE

INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 1000	Mix IRCA BROWNIES CHOC and water in a planetary mixer with paddle for 2-3 minutes.
WATER	g 250	Add gently the liquid butter and continue mixing.
UNSALTED BUTTER 82% FAT	g 300	Put the mixture in a pastry bag, then spread it in dome-shaped silicone molds.
		Bake in convection oven at 165°C for 15-18 minutes, then place them in a blast chiller until
		completely cooled.

SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Mix soft butter, eggs and TOP FROLLA in a planetary mixer until homogeneous.
UNSALTED BUTTER 82% FAT - SOFT	g 400	Cover with plastic film and place in the fridge for 2-3 hours.
EGGS - ROOM TEMPERATURE	g 100-150	Roll it in a dough roller to 2-3 mm thickiness, then cut it with a pastry ring.
		Bake in convection oven at 170°C for 10-12 minutes.

RASPBERRY FILLING

INGREDIENTS

To Taste FARCITURA DI FRUTTA - LAMPONI



INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

To Taste Heat CHOCOCREAM CRUNCHY CACAO E NOCCIOLE at 35°C

FINAL COMPOSITION

Once cooled, unmold the brownies dome and, using a pastry ring and a knife, make a hollow in the center of the single-serve.

Using a pastry bag, fill the hollow with raspberry filling.

Glaze the dessert with the crunchy chocolate covering.

Place the dessert over a shortcrust pastry disc.

Decorate with chocolate and a fresh raspberry filled with raspberry filling.

