



MINI CHOCOLATE CARAMEL GIANDUIA SPHERE

CHOCOLATE CARAMEL GIANDUIA MIGNON

DIFFICULTY LEVEL



PRALINATE FILLING

INGREDIENTS

JOYPASTE NOCCIOLA PREMIUM

TOFFEE D'OR CARAMEL

WATER

SALT

g 75

g 85

g 20

Touch

PREPARATION

Slightly heat the TOFFEE D'OR CARAMEL and mix it with the hazelnut paste.

Add salt and water.

Emulsify everything with an immersion blender until you get a smooth and shiny cream.

Pour it in a half-sphera silicone mold (PAVONI FR 003) filling them for 1/3 of their volume.

Transfer it to the freezer to set (1-2 h).

Remove the raspberry filling from the mold and keep them frozen until required.

CARAMEL BAVARIAN CREAM

INGREDIENTS

EGG YOLKS

CASTER SUGAR

MILK

LILLY NEUTRO

CHOCOCREAM CARAMEL FLEUR DE SEL

LIQUID CREAM 35% FAT

g 20

g 10

g 140

g 34

g 195

g 250

PREPARATION

Prepare a classic a creme anglaise, so, brings the milk to boil in a microwave or in a pot.

In a separate bowl, stir yolks and sugar.

Once the milk begin to boil, add yolks and sugar mixture to it.

Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.

Dissolve LILLY NEUTRO into it, pour onto chococream pasticcera and emulsify with an immersion blender.

When the mixture reaches the temperature of 30°C, add the semi-whipped cream.

Pour a layer of bavarian cream into a half-sphera mold.

Insert the frozen pralinate filling and finish with another layer of bavarian cream.

Keep it in the freezer until to set.

SALTED PEANUTS BROWNIES RECIPE

INGREDIENTS

IRCA BROWNIES CHOC

g 500

WATER

g 125

UNSALTED BUTTER 82% FAT

g 100

JOYPASTE NOCCIOLINA

g 50

PREPARATION

Mix all the ingredients in a planetary mixer at medium speed for 4-5 minutes.

Dress the brownies dough in the silicone half sphere mold (same size used for the Bavarian cream and the praline insert), about 15 grams of product for each single half sphere.

Place a microperforated mat, a microperforated pan and a weight on the silicone.

Bake in a convection oven at a temperature of 160 ° C for 12-13 minutes, open the valve for the last few minutes.

Let the half spheres of brownies in the freezer until frozen.

CRUNCHY DARK GIANDUIA GLAZE

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

To Taste

PREPARATION

Warm up the CHOCOCREAM CRUNCHY CACAO E NOCCIOLE at a temperature of 30-35°C.

With the help of a stick, glaze the base of the brownies.

FINISHING

INGREDIENTS

COCOA BUTTER VELVET SPRAY

To Taste

PREPARATION

Sprinkle a light layer of white velvet effect cocoa butter on the Bavarian half ball.

FINAL COMPOSITION

Once the brownie base have been glazed, place the Bavarian half sphere sprinkled with the white velvet on top.

Decorate with dark SPOTS PASTEL'S DOBLA (smaller sizes) code 77223.



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF