



## MINI CYLINDER - CARAMEL DARK

### CHOCOLATE AND CARAMEL SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



#### AMERICAN BROWNIE

##### INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

g 500

EGGS

g 112

WATER

g 60

UNSALTED BUTTER 82% FAT - MELTED

g 200

##### PREPARATION

Mix all the ingredients in a planetary mixer with leaf for 3-4 minutes.

Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.

Let them cool completely.

#### CRUNCHY LAYER

##### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

##### PREPARATION

Melt PRALIN DELICRISP CARAMEL FLEUR DE SEL at low temperature.

#### CARAMEL CREAM

##### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

#### MILK CHOCOLATE MOUSSE

##### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)

g 125

##### PREPARATION

Gently stir sugar with egg yolks.

LIQUID CREAM 35% FAT

EGG YOLK

CASTER SUGAR

LILLY NEUTRO

SINFONIA CIOCCOLATO LATTE 38%

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.

g 50 Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a  
g 25 crème anglaise.

g 15 Remove from heat, add LILLY NEUTRO and mix with a hand blender.

g 455 Melt SINFONIA CIOCCOLATO LATTE 38% at 45°C and add it to the crème anglaise previously  
g 450 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 gently.

## DECORATION

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### INGREDIENTS

CRUNCHY BEADS DARK

To Taste

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

