



## MINI CYLINDER - CHOCOLATE DARK

### CHOCOLATE SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



#### BROWNIE CAKE

##### INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

EGGS

WATER

UNSALTED BUTTER 82% FAT

g 500

g 112

g 60

g 200

##### PREPARATION

Mix all the ingredients in a planetary mixer with whisk for 15 minutes.

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

Let them cool completely.

#### CREME ANGLAISE

##### INGREDIENTS

LIQUID CREAM 35% FAT

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

EGG YOLK

CASTER SUGAR

g 350

g 350

g 115

g 70

##### PREPARATION

Gently stir sugar with egg yolks.

Mix milk and cream and bring them to a boil.

Pour 1/3 of it on the yolks and sugar mixture and mix.

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

Remove from heat and mix with a hand blender.

## DARK CHOCOLATE MOUSSE

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### INGREDIENTS

CREME ANGLAISE  
SINFONIA CIOCCOLATO FONDENTE 68%  
LIQUID CREAM 35% FAT

### PREPARATION

g 300 Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the crème anglaise previously cooled to 45°C and mix with a hand blender.  
g 475  
g 450 Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2) stirring gently.

## MILK CHOCOLATE MOUSSE

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### INGREDIENTS

CREME ANGLAISE  
SINFONIA CIOCCOLATO LATTE 38%  
LILLY NEUTRO

### PREPARATION

g 500 Heat the crème anglaise at 45°C, add SINFONIA CIOCCOLATO LATTE 38% melted at 45°C and mix using a hand blender.  
g 285  
g 17.5

### FINAL COMPOSITION

Cut a disc of brownie and place it on the bottom of the DOBLA MINI CYLINDER.  
Fill with the dark chocolate mousse. Put in the blast chiller.  
End with a tuft of milk chocolate cream.  
Decorate the top with DOBLA FLOWER DARK.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF