



STEP 1

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 750
EGGS	g 170
WATER	g 90
UNSALTED BUTTER 82% FAT	g 150

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.

STEP 2

INGREDIENTS

FRUTTIDOR ALBICOCCA	g 300
WATER	g 45
LILLY NEUTRO	g 45

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.

STEP 3

INGREDIENTS

RENO CONCERTO FONDENTE 64%	g 300
LIQUID CREAM	g 200
LIQUID CREAM	g 300
MILK 3.5% FAT	g 40
LILLY NEUTRO	g 40

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.

STEP 4

INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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STEP 5

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE	To Taste
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