



## 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
-----------------------	----------

### STEP 5

---

#### INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE	To Taste
-----------------------------	----------