



## CHOCO-TOFFEE SLICE

### BASE CARAMELLO E ZENZERO

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#### INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 175
EGGS	g 50
JOYPASTE CARAMEL	g 12
GROUND GINGER	g 2

#### PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

### BASE BROWNIES

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#### INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1.000
EGGS	g 225
WATER	g 120
UNSALTED BUTTER 82% FAT	g 400

#### PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

## NAMELAKA FONDENTE

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### INGREDIENTS

MILK	g 500
GLUCOSE	g 20
LILLY NEUTRO	g 38
RENO CONCERTO FONDENTE 58%	g 625
LIQUID CREAM 35% FAT	g 625

### PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

## NAMELAKA BIANCA

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### INGREDIENTS

MILK	g 500
GLUCOSE	g 15
LILLY NEUTRO	g 70
SINFONIA CIOCCOLATO BIANCO	g 560
LIQUID CREAM 35% FAT	g 250

### PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

## STEP 5

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### INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
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