



## LANGHE CAKE

### BROWNIE SINGLE-PORTION WITH COFFEE FLAVOURED NAMELAKA

DIFFICULTY LEVEL



#### GLUTEN FREE BROWNIE

##### INGREDIENTS

UNSALTED BUTTER 82% FAT

MINUETTO FONDENTE ECUADOR 70%

ALMOND FLOUR

EGGS

TOP CAKE GLUTEN FREE

MINUETTO FONDENTE ECUADOR 70%

GRANELLA DI NOCCIOLA

g 450

g 450

g 100

g 550

g 900

g 250

g 250

##### PREPARATION

Emulsify butter and chocolate in order to prepare a ganache.

In a planetary mixer, add TOP CAKE GLUTEN FREE, almond flour and eggs, mix with a flat paddle at slow speed for a couple of minutes.

Combine the ganache with the whipped batter, then add chocolate chips and chopped hazelnuts.

Fill the single-portion mould and bake at 170°C for 30 minutes.

#### PRALINE FROSTING

##### INGREDIENTS

PRALINE AMANDE NOISETTE

SINFONIA CIOCCOLATO FONDENTE 56%

BURRO DI CACAO

GRANELLA DI NOCCIOLA

g 750

g 425

g 125

g 200

##### PREPARATION

Melt chocolate together with cocoa butter, add to praline.

Emulsify with an immersion blender, then add the chopped hazelnuts.

Use the frosting at 30-35°C.

## COFFEE FLAVOURED NAMELAKA CREAM

### INGREDIENTS

MILK 3.5% FAT  
JOYPASTE CAFFE'  
LILLY NEUTRO  
SINFONIA CIOCCOLATO LATTE 38%  
LIQUID CREAM 35% FAT

### FINAL COMPOSITION

Glaze the brownie with praline frosting.

Put in the fridge to set the texture.

In a planetary mixer, whip the namelaka cream with a whisk at medium speed.

Dress the brownie with the whipped namelaka cream, using a piping bag with a "Saint Honorè" piping tube.

Decorate with MOCCA BEANS DOBLA.

### PREPARATION

g 125 Bring milk and JOYPASTE CAFFE to the boil, add LILLY and blend with a whisk.  
g 8 Pour the liquid onto the chocolate and emulsify with an immersion blender,  
g 35 While emulsifying constantly, add liquid cream.  
g 280 When the cream is fully emulsified, refrigerate the namelaka cream overnight.  
g 250



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF