



THOUSAND BROWNIE

WINTER DESSERT FOR THE DOBLA WINTER WONDERLAND

DIFFICULTY LEVEL



CHERRY & GIANDUIA BROWNIE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE - MELTED

UNSALTED BUTTER 82% FAT - MELTED

EGGS

SUGAR

CACAO IN POLVERE

CORNSTARCH

SALT

CANDIED FRUITS - CHERRY-CHOPPED

g 200

g 360

g 400

g 360

g 40

g 120

g 4

g 60

PREPARATION

Mix the eggs with the sugar, add the powders, stirring constantly.

Add the previously mixed butter and chocolate, and finally the cherries.

Spread on a 60x40 cm tray covered with baking paper and bake for 10 minutes at 180°C.

WHITE COFFEE NAMELAKA

INGREDIENTS

MILK 3.5% FAT

COFFEE - GRAINS

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

LILLY NEUTRO

LIQUID CREAM 35% FAT

g 250

g 20

g 10

g 340

g 40

g 200

PREPARATION

Bring glucose milk and coffee to the boil, leave to rest for 3 hours in the refrigerator.

Filter the milk by removing the coffee and bring to the boil.

Pour over the chocolate and lilly and blend.

Always blending, add the cream, leave to rest overnight in the refrigerator.

INGREDIENTS

SINFONIA GIANDUIA FONDENTE - TEMPERED

PREPARATION

To Taste

Spread a thin layer of chocolate between two sheets of acetate.

Cut 6x9cm sheets.

FINAL COMPOSITION

Cut the brownie into rectangles of two sizes, 6x9cm and 5x8cm.

Whip the namelaka in a planetary mixer until fluffy.

Assemble the dessert by making tufts of namelaka on the largest rectangle of brownie, place the chocolate sheet, the smaller brownie and top with namelaka tufts.

Decorate with CURVY ART LEAF DARK & CHOCOLATE CHERRY DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF