



BROWNIE CARAMEL

BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC

g 1000

WATER

g 250

SUNFLOWER OIL

g 150

UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 150

CUKICREAM CACAO

To Taste

PREPARATION

Mix in a planetary mixer with paddle attachment IRCA BROWNIES CHOC and water for 2-3 minutes on low speed.

Add the mixture made of sunflower oil and melted butter and keep mixing on low speed for another 2 minutes taking care to not whip the batter.

Fill for $\frac{3}{4}$ the silicon half-sphere molds with a diameter of 5 cm previously sprayed with SPRAY KING.

Dress the centre of the pastry with CUKICREAM CACAO.

Bake at 180°C for 10 minutes, unmould and cool down in the fridge.

WHIPPED DARK GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING

g 250

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%

g 250

LIQUID CREAM 35% FAT - (2)

g 500

PREPARATION

Bring cream (1) to a boil and add it to chocolate chips while mixing with a whisk or an immersion blender.

While mixing, add cold cream (2) little by little.

Store in the fridge for at least 3 hours (a night would be ideal).

Whip with a whisk on medium/low speed until obtaining a soft and creamy consistency.

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

PREPARATION

To Taste

Melt CHOCOSMART CARAMEL CRUMBLE at 32-35°C.

FINAL COMPOSITION

Cover the half spheres with caramel glaze and then place them upside-down on some parchment paper or silicon mat. It is recommended to use a toothpick.

Use a star nozzle to dress a whirl of whipped ganache over the surface of the pastry.

Decorate with half moons previously realized with chocolate and a whirl of whipped dark ganache.

Finish using dark and white chocolate half moons and lastly Dobla decorations: Golden Crumble, and Spots Original.

**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER