



## DARK CHOCOLATE AND CARAMEL BROWNIE

### BROWNIES

#### INGREDIENTS

IRCA BROWNIES CHOC

WATER - COLD

MELTED BUTTER - LOW TEMPERATURE

SINFONIA CIOCCOLATO CARAMEL ORO

g 1000

g 250

g 300

g 310

#### PREPARATION

- Mix IRCA BROWNIES CHOC and water in a planetary mixer at medium speed with a whisk or leaf for 2-3 minutes, then add the melted butter.
- Incorporate the drops of SINFONIA CARAMEL ORO and knead for another minute.
- Place the dough in buttered and floured molds or on baking paper (4000-4500 grams of dough for a 60x40 mould).
- Bake at 180-190°C with plate ovens and at 170-180°C with fan ovens for 30-35 minutes.

#### WARNINGS

- to obtain brownies that maintain a prolonged softness over time, it is advisable to replace the butter with seed oil in the same dosage.

### DECORATION

#### INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO

To Taste

#### PREPARATION

- Spread the previously tempered SINFONIA CARAMEL GOLD chocolate on a silk-screened acetate sheet in a thin layer and place the brownie already cut into slices on top.
- Wait for the chocolate to start to crystallize and use a toothpick to go around the brownies.
- Allow it to crystallize well at a temperature of 18°C.
- Remove the acetate and decorate with DOBLA's BRONZE CRUMBLE.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF