

DUBAI BROWNIE

AN SUPER DESSERT THAT COMBINES A HEART OF CRUNCH AND SOFTNESS, MERGING THE RICH FLAVOR OF MILK CHOCOLATE WITH THE EXOTIC SWEETNESS OF THE DUBAI CENTER.

DIFFICULTY LEVEL B B







BROWNIE

INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 1000	Mix all ingredients in a stand mixer with the paddle attachment at medium speed for 2-3 minutes.
WATER	g 250	Fill the appropriate silicone molds for lollipops about 2/3 full, insert the sticks, and bake at 180–190°C
UNSALTED BUTTER 82% FAT	g 300	in a static oven or 170–180°C in a fan-assisted oven for about 20 minutes.
		Allow the brownies to cool completely before removing them from the molds.

MILK CHOCOLATE NAMELAKA

INGREDIENTS	PREPARATION
LIQUID CREAM 35% FAT g 150	Bring the cream to a boil.
water g 40	Add water and LILLY NEUTRO, and mix.
LILLY NEUTRO g 40	Add CHOCOCREAM MILK COCOA, stirring constantly.
CHOCOCREAM MILK & COCOA g 250	Finally, slowly add the cold cream until emulsified.
LIQUID CREAM 35% FAT g 200	Cover with plastic wrap and let rest overnight in the refrigerator.

DUBAI CRUNCHY CENTER

PREPARATION

Slightly warm the PRALIN DELICRISP DUBAI PISTACHIO in the microwave. Using a piping bag, fill the center of each brownie with the warm pralin cream.



FINAL COMPOSITION

Use a bit of namelaka to adhere cocoa biscuit crumbs to the walls of the brownie cylinder.

Pipe a crown of namelaka cream on top of the brownie, then fill the center with slightly warmed PRALIN DELICRISP DUBAI PISTACHIO.

Decorate with **DOBLA decorations**.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

