



RASPBERRY AND CARAMEL BROWNIE

BROWNIE DOUGH

INGREDIENTS

IRCA BROWNIES CHOC	g 1000
WATER	g 250
UNSALTED BUTTER 82% FAT - MELTED	g 300

PREPARATION

Combine the IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter.

Pour 1/3 of the brownie dough into the mould, pour a layer of FRUTTIDOR LAMPONE and then pour the brownie reaching 2/3 of the mould.

Bake at 160°C for 20min.

CARAMEL NAMELALA

INGREDIENTS

LIQUID CREAM 35% FAT	g 150
LILLY NEUTRO	g 40
WATER	g 40
CHOCOCREAM CARAMEL FLEUR DE SEL	g 250
LIQUID CREAM 35% FAT - COLD	g 200

PREPARATION

-Bring the cream to a boil.

-Add water, LILLY NEUTRO and mix.

-Add CHOCOCREAM CARAMEL FLEUR DE SEL while mixing.

-Finally, add the cold cream until it is all emulsified.

-Cover with contact film and leave overnight in the refrigerator.

CRUNCHY GLAZE

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

PREPARATION

To Taste

Heat to to35`C and use it to glaze the base of the brownie.

FINAL COMPOSITION

Glassare i bordi dei brownie con il CHOCOSMART CARAMEL CRUMBLE.

Montare in planetaria la Namelaka al caramello, Dopodichè fare un ciuffo e realizzare un foro all'interno della namelaka con l'aiuto di uno scavino e farcire con fruttidor lampone