

TIRAMISU BROWNIES

BAKED SWEET WITH TIRAMISU FLAVOURED CREAMY TOPPING

DIFFICULTY LEVEL B B B







BROWNIE

INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 750	Combine all the ingredients in a planetary mixer equipped with paddle attachment at medium speed
WATER	g 190	for 2-3 minutes. Take care not to incorporate air.
UNSALTED BUTTER 82% FAT - SOFTENED	g 190	Cast the batter into a 30x40m mould lined with parchment paper.
		Bake at 180-190°C for about 20 minutes.
		Let it cool down and, when cold, cut into 9x5cm rectangular pieces.

CRUNCHY INSERT

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g 300 Spread a thin layer of PRALIN DELICRISP onto a sheet of parchment paper. PRALIN DELICRISP CLASSIC - HEATED TO 30°C

Refrigerate for 1 hour.

Once cold, cut into 8x4 rectangular pieces and store them into freezer until you need to use them, in order to provide them with the right consistency to work with during the assembly final step.



TIRAMISU FLAVOURED CREAMY TOPPING

INGREDIENTS		PREPARATION
WONDERCHOC WHITE	g 600	Whip all the ingredients for about five minutes in a planetary mixer with a whisk attachment.
LIQUID CREAM 35% FAT	g 200	
JOYPASTE TIRAMISU'	g 75	

DECORATION

INGREDIENTS

HAPPYKAO To Taste

FINAL COMPOSITION

Place a piece of crunchy insert onto a rectangle of brownie.

Use a pastry bag fitted with a smooth basketweave tip to pipe the tiramisu flavoured creamy topping and create a wavy effect over the whole surface of the brownie.

Sprinkle with HAPPYCAO and decorate as you like.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

