

STEP 1

INGREDIENTS		PREPARATION
AMERICAN BROWNIE DOUBLE CHOCOLATE	g 750	Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180
EGGS	g 170	200°C for about 25 minutes.
WATER	g 90	
UNSALTED BUTTER 82% FAT	g 150	

STEP 2

INGREDIENTS		PREPARATION
FRUTTIDOR ALBICOCCA	g 300	Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.
WATER	g 45	
LILLY NEUTRO	g 45	



STEP 3

INGREDIENTS		PREPARATION	
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%	g 300	Combine all the ingredients in a mixer equipped with paddle attachment at low speed for 5 minutes. Place the mixture into suitable moulds so that they are 2/3 full and then bake at 180-200°C for about 25 minutes.	
LIQUID CREAM	g 200		
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MILK 3.5% FAT	g 40		
LILLY NEUTRO	g 40		
STEP 4			
INGREDIENTS			
PRALIN DELICRISP NOIR	To Taste		
STEP 5			
INGREDIENTS			
MIRROR EXTRA DARK CHOCOLATE	To Taste		

