UPSIDE DOWN



BROWNIE DOUBLE CHOCOLATE

INGREDIENTS		PREPARATION
AMERICAN BROWNIE DOUBLE CHOCOLATE	g 500	Mix AMERICAN BROWNIES DOUBLE CHOCOLATE with water, eggs and melted butter in a
EGGS	g 115	planetary mixer with large wire leaves or whisk for 3 min. about at medium speed. Greased and
WATER	g 60	floured or lined with baking paper. Bake at 200 $^{\circ}$ C in a plate oven (about 25 minutes) or at 180 $^{\circ}$ C
SOFTENED BUTTER	g 200	(about 23 minutes) in a ventilated rotary oven.

COCOA SHORTBREAD

INGREDIENTS		PREPARATION
SOFTENED BUTTER	g 250	In a planetary mixer mix all the ingredients with a leaf, until you obtain a homogeneous mixture. Bake
EGG YOLK	g 30	at 180 ° C for about 12/15 minutes. One part whisk it in the mixer to create cocoa crumbs, the other
EGGS	g 50	one spread it to the 2 mm thick laminator with festooned cup.
TOP FROLLA	g 500	
CACAO IN POLVERE	g 65	



DARK CHOCOLATE AND HAZELNUT MOUSSE

INGREDIENTS		PREPARATION
FRESH CREAM	g 200	Heat the first part of the fresh cream in the microwave, melt the chocolate slightly, mix the cream with
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%	g 300	the dark chocolate and at the end add the hazelnut paste, mix everything with the blender.
PASTA NOCCIOLA	g 70	Whip the second part of fresh cream with water and Lilly, reach the structure of a semi-whipped
LIQUID CREAM 35% FAT	g 300	cream, add a part of the whipped cream in ganache (40-45 degrees), mix with a spatula, then add
LILLY NEUTRO	g 50	the rest to the cream.
COLD WATER	g 50	

STEP 4

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE

To Taste

FINAL COMPOSITION

Pour a portion of mousse into the DOBLA hemisphere, insert a brownie disc and TOFFEE D'OR, cover with another brownie disc and finish with more mousse and freeze.

Pour the other mousse into a smaller silicone hemisphere mold and freeze.

Glaze the small hemisphere with MIRROR EXTRA DARK heated to 45°C and place it on top of the scalloped biscuit.

Turn the DOBLA hemisphere upside down, on the single-portion tray put some of the earth in the cocoa and cover with the ball. place a drop of tempered chocolate or glucose on the dome and place the pastry disk with the glazed mousse. Decorate with gold metallic spray on the hemisphere and then pass the brush to create a movement effect.





RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

