



RING - CHOCOLATE AND HAZELNUT

CHOCOLATE AND HAZELNUT SINGLE-SERVING DESSERT

DIFFICULTY LEVEL



AMERICAN BROWNIE

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

g 500

EGGS

g 112

WATER

g 60

UNSALTED BUTTER 82% FAT - MELTED

g 200

PREPARATION

Mix all the ingredients in a planetary mixer with leaf for 3-4 minutes.

Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.

Let them cool completely.

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

PREPARATION

Melt PRALIN DELICRISP CLASSIC at low temperature.

HAZELNUT CREMOUX

INGREDIENTS

MILK 3.5% FAT

g 100

LIQUID CREAM 35% FAT

g 350

CASTER SUGAR

g 250

LILLY NEUTRO

g 20

JOYPASTE NOCCIOLA PREMIUM

g 350

PREPARATION

Heat milk and cream with sugar.

Add JOYPASTE NOCCIOLA PREMIUM and LILLY NEUTRO, then mix with a hand blender.

Put it in the fridge to crystallize.

DARK CHOCOLATE MOUSSE

INGREDIENTS

MILK 3.5% FAT
LIQUID CREAM 35% FAT - (1)
EGG YOLK
CASTER SUGAR
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%
LIQUID CREAM 35% FAT - (2) SEMI-WHIPPED

g 125
g 125
g 50
g 25
g 375
g 450

PREPARATION

Gently stir sugar with egg yolks.
Mix milk and cream (1) and bring them to a boil.
Pour 1/3 of it on the yolks and sugar mixture and mix.
Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.
Remove from heat and mix with a hand blender.
Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the crème anglaise previously cooled to 45°C and mix with a hand blender.
Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2) stirring gently.

CHOCOLATE GLAZE

INGREDIENTS

MIRROR CIOCCOLATO

To Taste

PREPARATION

Heat MIRROR CIOCCOLATO at 45°C.

FINAL COMPOSITION

Cut a disc of brownie, spread the crunchy layer over its surface and place it on the bottom of the ring.
Fill with a layer of hazelnut cremoux and a layer of dark chocolate mousse.
Put it in the blast chiller.
Spread the chocolate glaze over the surface of the single-portion.
Decorate with SPIRAL DARK and HAZELNUT SHELL DOBLA.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF