



## CHOCOLATE AND RASPBERRY DOME

### OVEN-BAKED SINGLE SERVE

#### DIFFICULTY LEVEL



#### BROWNIE

##### INGREDIENTS

IRCA BROWNIES CHOC

WATER

UNSALTED BUTTER 82% FAT

g 1000

g 250

g 300

##### PREPARATION

Mix IRCA BROWNIES CHOC and water in a planetary mixer with paddle for 2-3 minutes.

Add gently the liquid butter and continue mixing.

Put the mixture in a pastry bag, then spread it in dome-shaped silicone molds.

Bake in convection oven at 165°C for 15-18 minutes, then place them in a blast chiller until completely cooled.

#### SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFT

EGGS - ROOM TEMPERATURE

g 1000

g 400

g 100-150

##### PREPARATION

Mix soft butter, eggs and TOP FROLLA in a planetary mixer until homogeneous.

Cover with plastic film and place in the fridge for 2-3 hours.

Roll it in a dough roller to 2-3 mm thickness, then cut it with a pastry ring.

Bake in convection oven at 170°C for 10-12 minutes.

#### RASPBERRY FILLING

##### INGREDIENTS

FARCITURA DI FRUTTA - LAMPONI

To Taste

**INGREDIENTS**

CHOCOCREAM CRUNCHY CACAO &amp; NOCCIOLE

**PREPARATION**

To Taste

Heat CHOCOCREAM CRUNCHY CACAO E NOCCIOLE at 35°C

**FINAL COMPOSITION**

Once cooled, unmold the brownies dome and, using a pastry ring and a knife, make a hollow in the center of the single-serve.

Using a pastry bag, fill the hollow with raspberry filling.

Glaze the dessert with the crunchy chocolate covering.

Place the dessert over a shortcrust pastry disc.

Decorate with chocolate and a fresh raspberry filled with raspberry filling.