



CHOCO-TOFFEE SLICE

BASE CARAMELLO E ZENZERO

INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 175
EGGS	g 50
JOYPASTE CARAMEL	g 12
GROUND GINGER	g 2

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

BASE BROWNIES

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1.000
EGGS	g 225
WATER	g 120
UNSALTED BUTTER 82% FAT	g 400

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

NAMELAKA FONDENTE

INGREDIENTS

MILK	g 500
GLUCOSE	g 20
LILLY NEUTRO	g 38
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%	g 625
LIQUID CREAM 35% FAT	g 625

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

NAMELAKA BIANCA

INGREDIENTS

MILK	g 500
GLUCOSE	g 15
LILLY NEUTRO	g 70
SINFONIA CIOCCOLATO BIANCO 33%	g 560
LIQUID CREAM 35% FAT	g 250

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

STEP 5

INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
---------------------	----------