



UPSIDE DOWN

BROWNIE DOUBLE CHOCOLATE

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 500
EGGS	g 115
WATER	g 60
SOFTENED BUTTER	g 200

PREPARATION

Mix AMERICAN BROWNIES DOUBLE CHOCOLATE with water, eggs and melted butter in a planetary mixer with large wire leaves or whisk for 3 min. about at medium speed. Greased and floured or lined with baking paper. Bake at 200 ° C in a plate oven (about 25 minutes) or at 180 ° C (about 23 minutes) in a ventilated rotary oven.

COCOA SHORTBREAD

INGREDIENTS

SOFTENED BUTTER	g 250
EGG YOLK	g 30
EGGS	g 50
TOP FROLLA	g 500
CACAO IN POLVERE	g 65

PREPARATION

In a planetary mixer mix all the ingredients with a leaf, until you obtain a homogeneous mixture. Bake at 180 ° C for about 12/15 minutes. One part whisk it in the mixer to create cocoa crumbs, the other one spread it to the 2 mm thick laminator with festooned cup.

DARK CHOCOLATE AND HAZELNUT MOUSSE

INGREDIENTS

FRESH CREAM	g 200
RENO CONCERTO FONDENTE 58%	g 300
PASTA NOCCIOLA	g 70
LIQUID CREAM 35% FAT	g 300
LILLY NEUTRO	g 50
COLD WATER	g 50

PREPARATION

Heat the first part of the fresh cream in the microwave, melt the chocolate slightly, mix the cream with the dark chocolate and at the end add the hazelnut paste, mix everything with the blender.

Whip the second part of fresh cream with water and Lilly, reach the structure of a semi-whipped cream, add a part of the whipped cream in ganache (40-45 degrees), mix with a spatula, then add the rest to the cream.

STEP 4

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE	To Taste
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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