



LANGHE CAKE

BROWNIE SINGLE-PORTION WITH COFFEE FLAVOURED NAMELAKA

DIFFICULTY LEVEL



GLUTEN FREE BROWNIE

INGREDIENTS

UNSALTED BUTTER 82% FAT
MINUETTO FONDENTE ECUADOR 70%
ALMOND FLOUR
EGGS
TOP CAKE GLUTEN FREE
MINUETTO FONDENTE ECUADOR 70%
GRANELLA DI NOCCIOLA

g 450
g 450
g 100
g 550
g 900
g 250
g 250

PREPARATION

Emulsify butter and chocolate in order to prepare a ganache.
In a planetary mixer, add TOP CAKE GLUTEN FREE, almond flour and eggs, mix with a flat paddle at slow speed for a couple of minutes.
Combine the ganache with the whipped batter, then add chocolate chips and chopped hazelnuts.
Fill the single-portion mould and bake at 170°C for 30 minutes.

PRALINE FROSTING

INGREDIENTS

PRALINE AMANDE NOISETTE
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%
BURRO DI CACAO
GRANELLA DI NOCCIOLA

g 750
g 425
g 125
g 200

PREPARATION

Melt chocolate together with cocoa butter, add to praline.
Emulsify with an immersion blender, then add the chopped hazelnuts.
Use the frosting at 30-35°C.

COFFEE FLAVOURED NAMELAKA CREAM

INGREDIENTS

MILK 3.5% FAT	g 125
JOYPASTE CAFFE'	g 8
LILLY NEUTRO	g 35
SINFONIA CIOCCOLATO AL LATTE 38%	g 280
LIQUID CREAM 35% FAT	g 250

PREPARATION

Bring milk and JOYPASTE CAFFE to the boil, add LILLY and blend with a whisk.

Pour the liquid onto the chocolate and emulsify with an immersion blender,

While emulsifying constantly, add liquid cream.

When the cream is fully emulsified, refrigerate the namelaka cream overnight.

FINAL COMPOSITION

Glaze the brownie with praline frosting.

Put in the fridge to set the texture.

In a planetary mixer, whip the namelaka cream with a whisk at medium speed.

Dress the brownie with the whipped namelaka cream, using a piping bag with a "Saint Honoré" piping tube.

Decorate with MOCCA BEANS DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF