



BROWNIE CAKE WITH GOCCIOLONI AND ORANGE

BROWNIE WITH ORANGE AND WHITE CHOCOLATE DROPS

DIFFICULTY LEVEL



BROWNIE DOUGHT

INGREDIENTS

IRCA BROWNIES CHOC	g 1500
WATER	g 375
UNSALTED BUTTER 82% FAT - SOFTENED	g 375
GOCCIOLONI CIOCCOLATO BIANCO	g 300
ORANGE PURÉE - FARCIFORNO ARANCIA CESARIN	To Taste

PREPARATION

Mix all the ingredients in a planetary mixer with a leaf for 2-3 minutes a low speed, taking care not to whip up the mixture.

Deposit the brownie dough up to half of the mold lined with baking paper.

With the help of a piping bag, distribute Cesarin Orange Farciforno evenly into the dough.

Cover with the brownie dough up to just over two thirds of the capacity of the mold.

Bake at 180-190°C for about 30-35 minutes.

DECORATION

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE	To Taste
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FINAL COMPOSITION

Melt the Chocosmart Caramel Crumble at around 40°C and, after cutting the cold brownie from the fridge, dip the underside of it, up to more than half of its height.

Decorate the surface with a sprinkling of Snow White on one side and place a Sunflower 2D Dobra.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER