



## RING - CHOCOLATE AND HAZELNUT

### CHOCOLATE AND HAZELNUT SINGLE-SERVING DESSERT

DIFFICULTY LEVEL



#### AMERICAN BROWNIE

##### INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

g 500

EGGS

g 112

WATER

g 60

UNSALTED BUTTER 82% FAT - MELTED

g 200

##### PREPARATION

Mix all the ingredients in a planetary mixer with leaf for 3-4 minutes.

Pour the mixture in 1 cm high molds and bake at 170°C for 15 minutes.

Let them cool completely.

#### CRUNCHY LAYER

##### INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

##### PREPARATION

Melt PRALIN DELICRISP CLASSIC at low temperature.

#### HAZELNUT CREMOUX

##### INGREDIENTS

MILK 3.5% FAT

g 100

LIQUID CREAM 35% FAT

g 350

CASTER SUGAR

g 250

LILLY NEUTRO

g 20

JOYPASTE NOCCIOLA PREMIUM

g 350

##### PREPARATION

Heat milk and cream with sugar.

Add JOYPASTE NOCCIOLA PREMIUM and LILLY NEUTRO, then mix with a hand blender.

Put it in the fridge to crystallize.

## DARK CHOCOLATE MOUSSE

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### INGREDIENTS

MILK 3.5% FAT  
LIQUID CREAM 35% FAT - (1)  
EGG YOLK  
CASTER SUGAR  
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%  
LIQUID CREAM 35% FAT - (2) SEMI-WHIPPED

g 125  
g 125  
g 50  
g 25  
g 375  
g 450

### PREPARATION

Gently stir sugar with egg yolks.  
Mix milk and cream (1) and bring them to a boil.  
Pour 1/3 of it on the yolks and sugar mixture and mix.  
Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.  
Remove from heat and mix with a hand blender.  
Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the crème anglaise previously cooled to 45°C and mix with a hand blender.  
Once the mixture is 30°C, add in 2 or 3 times the half-whipped cream (2) stirring gently.

## CHOCOLATE GLAZE

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### INGREDIENTS

MIRROR CIOCCOLATO

To Taste

### PREPARATION

Heat MIRROR CIOCCOLATO at 45°C.

### FINAL COMPOSITION

Cut a disc of brownie, spread the crunchy layer over its surface and place it on the bottom of the ring.  
Fill with a layer of hazelnut cremoux and a layer of dark chocolate mousse.  
Put it in the blast chiller.  
Spread the chocolate glaze over the surface of the single-portion.  
Decorate with SPIRAL DARK and HAZELNUT SHELL DOBLA.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF