



CHOCOLATE AND RASPBERRY DOME

OVEN-BAKED SINGLE SERVE

DIFFICULTY LEVEL



BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC
WATER
UNSALTED BUTTER 82% FAT

g 1000
g 250
g 300

PREPARATION

Mix IRCA BROWNIES CHOC and water in a planetary mixer with paddle for 2-3 minutes.
Add gently the liquid butter and continue mixing.
Put the mixture in a pastry bag, then spread it in dome-shaped silicone molds.
Bake in convection oven at 165°C for 15-18 minutes, then place them in a blast chiller until completely cooled.

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT - SOFT
EGGS - ROOM TEMPERATURE

g 1000
g 400
g 100-150

PREPARATION

Mix soft butter, eggs and TOP FROLLA in a planetary mixer until homogeneous.
Cover with plastic film and place in the fridge for 2-3 hours.
Roll it in a dough roller to 2-3 mm thickness, then cut it with a pastry ring.
Bake in convection oven at 170°C for 10-12 minutes.

RASPBERRY FILLING

INGREDIENTS

FARCITURA DI FRUTTA - LAMPONI

To Taste

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

PREPARATION

To Taste

Heat CHOCOCREAM CRUNCHY CACAO E NOCCIOLE at 35°C

FINAL COMPOSITION

Once cooled, unmold the brownies dome and, using a pastry ring and a knife, make a hollow in the center of the single-serve.

Using a pastry bag, fill the hollow with raspberry filling.

Glaze the dessert with the crunchy chocolate covering.

Place the dessert over a shortcrust pastry disc.

Decorate with chocolate and a fresh raspberry filled with raspberry filling.