



CHOCO-TOFFEE SLICE

BASE CARAMELLO E ZENZERO

INGREDIENTS

| | |
|-------------------------|-------|
| TOP FROLLA | g 500 |
| UNSALTED BUTTER 82% FAT | g 175 |
| EGGS | g 50 |
| JOYPASTE CARAMEL | g 12 |
| GROUND GINGER | g 2 |

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

BASE BROWNIES

INGREDIENTS

| | |
|-----------------------------------|---------|
| AMERICAN BROWNIE DOUBLE CHOCOLATE | g 1.000 |
| EGGS | g 225 |
| WATER | g 120 |
| UNSALTED BUTTER 82% FAT | g 400 |

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

NAMELAKA FONDENTE

INGREDIENTS

| | |
|----------------------------|-------|
| MILK | g 500 |
| GLUCOSE | g 20 |
| LILLY NEUTRO | g 38 |
| RENO CONCERTO FONDENTE 58% | g 625 |
| LIQUID CREAM 35% FAT | g 625 |

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

NAMELAKA BIANCA

INGREDIENTS

| | |
|----------------------------|-------|
| MILK | g 500 |
| GLUCOSE | g 15 |
| LILLY NEUTRO | g 70 |
| SINFONIA CIOCCOLATO BIANCO | g 560 |
| LIQUID CREAM 35% FAT | g 250 |

PREPARATION

Mix all ingredients with paddle. Refrigerate for at least one hour. Roll out and cut out some 8,5x4,5 rectangles and bake at 180-190°C.

STEP 5

INGREDIENTS

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|---------------------|----------|
| TOFFEE D'OR CARAMEL | To Taste |
|---------------------|----------|