



# 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 &amp; 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.