



## TIRAMISU BROWNIES

BAKED SWEET WITH TIRAMISU FLAVOURED CREAMY TOPPING

DIFFICULTY LEVEL



### BROWNIE

#### INGREDIENTS

IRCA BROWNIES CHOC

WATER

UNSALTED BUTTER 82% FAT - SOFTENED

g 750

g 190

g 190

#### PREPARATION

Combine all the ingredients in a planetary mixer equipped with paddle attachment at medium speed for 2-3 minutes. Take care not to incorporate air.

Cast the batter into a 30x40cm mould lined with parchment paper.

Bake at 180-190°C for about 20 minutes.

Let it cool down and, when cold, cut into 9x5cm rectangular pieces.

### CRUNCHY INSERT

#### INGREDIENTS

PRALIN DELICRISP CLASSIC - HEATED TO 30°C

g 300

#### PREPARATION

Spread a thin layer of PRALIN DELICRISP onto a sheet of parchment paper.

Refrigerate for 1 hour.

Once cold, cut into 8x4 rectangular pieces and store them into freezer until you need to use them, in order to provide them with the right consistency to work with during the assembly final step.

## TIRAMISU FLAVOURED CREAMY TOPPING

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### INGREDIENTS

WONDERCHOC WHITE	g 600
LIQUID CREAM 35% FAT	g 200
JOYPASTE TIRAMISU'	g 75

### PREPARATION

Whip all the ingredients for about five minutes in a planetary mixer with a whisk attachment.

## DECORATION

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### INGREDIENTS

HAPPYKAO	To Taste
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### FINAL COMPOSITION

Place a piece of crunchy insert onto a rectangle of brownie.

Use a pastry bag fitted with a smooth basketweave tip to pipe the tiramisu flavoured creamy topping and create a wavy effect over the whole surface of the brownie.

Sprinkle with HAPPYCAO and decorate as you like.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER