



LANGHE TIME

GLUTEN FREE MODERN CAKE

DIFFICULTY LEVEL



GLUTEN FREE BROWNIE

INGREDIENTS

UNSALTED BUTTER 82% FAT - MELTED

MINUETTO FONDENTE ECUADOR 70% - MELTED AT 45°C

ALMOND FLOUR

EGGS

TOP CAKE GLUTEN FREE

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

FLEUR DE SEL

MINUETTO FONDENTE ECUADOR 70%

GRANELLA DI NOCCIOLA

g 450

g 450

g 100

g 550

g 900

g 60

g 3

g 250

g 250

PREPARATION

Emulsify butter and melted chocolate to make a ganache.

In a planetary mixer with the paddle attachment, beat eggs, TOP CAKE GLUTEN FREE and almond flour, until well combined.

Combine with the ganache.

Add GRANELLA DI NOCCIOLA and chocolate.

Grease and flour some 16-18cm diameter cake moulds and fill them for 2/3 of their volume with the batter.

Bake at 170°C for about 30 minutes.

Put in the blast chiller at positive temperature until hardened, then remove from mould.

PRALINE GLAZE

INGREDIENTS

PRALINE AMANDE NOISETTE

MINUETTO FONDENTE ECUADOR 70% - HEATED TO 45°C

BURRO DI CACAO - HEATED TO 45°C

GRANELLA DI NOCCIOLA

g 750

g 425

g 125

g 200

PREPARATION

Use an immersion blender to emulsify chocolate, praline and cocoa butter.

Then, stir GRANELLA DI NOCCIOLE in using a spatula.

Use the glaze at 30-35°C.

NAMELAKA WITH STRACCHINO, CHOCOLATE AND COFFEE

INGREDIENTS

MILK 3.5% FAT	g 200
STRACCHINO CHEESE	g 80
LIQUID CREAM 35% FAT	g 200
GLUCOSIO	g 8
LILLY NEUTRO	g 35
SINFONIA CIOCCOLATO AL LATTE 38%	g 325
GROUND COFFEE	g 25

PREPARATION

Bring milk, coffee and GLUCOSIO to boil, then dissolve LILLY using a whisk.

Pour the mixture onto the chocolate and emulsify with an immersion blender.

While emulsifying continuously, pour the cream in a stream and then add the stracchino.

You should obtain a well-combined liquid mixture.

Refrigerate overnight.

The day after, whip the mixture in a planetary mixer with the whisk or the paddle attachment.

CRUMBLE BALLS

INGREDIENTS

DELINOISETTE	g 175
CONFECTIONER'S SUGAR	g 175
FLEUR DE SEL	g 2
EGG WHITES	g 35

PREPARATION

Mix the first three ingredients, then add the egg whites.

You should obtain a dough which is similar to shortcrust pastry.

Shape into small balls, place them onto parchment paper and bake at 150°C for about 15-20 minutes (open valve).

Cover them in a thin liquid dark chocolate coating and roll them into confectioner's sugar.

Sieve them to remove the sugar in excess.

FINAL COMPOSITION

Glaze the brownie cake with the praline glaze.

Refrigerate to make the structure firm and stable.

Pipe a swirl of namelaka cream in the center of the cake.

Place the crumble balls onto the edge of the cake so that they lean against the namelaka.



RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER