

Brownie - Caramel

Plated Desserts



Recipe for 24 plated desserts

Recipe No.: DE30021

Almond Brownie Deluxe

100 g	3.53 oz	ground almonds	toasted
80 g	2.82 oz	butter	unsalted
65 g	2.29 oz	granulated sugar	
70 g	2.47 oz	invert sugar	
210 g	7.41 oz	Praline Croquantine	
50 g	1.76 oz	fresh eggs	
20 g	0.71 oz	Cacao powder 22-24%	
10 g	0.35 oz	corn starch	
		Bourbon vanilla bean	1 piece
40 g	1.41 oz	flaked almonds	

Mix all ingredients except for the flaked almonds, you add in the end. Spread the mixture onto a small tray of 22 x 34 x 1.3 cm/ 8.6 x 13.3 x 0.5 inches and bake in a convection oven at 160°C/ 320°F for 15 minutes. Cut out into squares of 50 x 50 mm/ 2 x 2 inches.

Caramel Mousse

150 g	5.29 oz	Caramel brûlé fleur de sel	
4 g	0.14 oz	gelatine leaves	
200 g	7.05 oz	heavy cream 35%	whipped

Heat up Cara-Molla to 37°C/ 99°F. Add to the bloomed gelatine. Finally fold in whipped heavy cream. Pipe into Flexipan mould and freeze.

Caramel Ice Cream

1000 g	35.27 oz	milk 3,5%	
450 g	15.87 oz	Caramel brûlé fleur de sel	
80 g	2.82 oz	milk powder partially skimmed	

200 g	7.05 oz	past. liquid egg yolk	
5 g	0.18 oz	ice cream binding agent/ thickener	

Cook milk, Cara-Molla, milk powder, egg yolk and ice cream stabilizer to 82°C/ 180°F. Strain and let it rest in the refrigerator over night. Freeze in an ice cream machine.

Maracaibo Straw

200 g	7.05 oz	Maracaibo Clasificado 65% Rondo	
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Cover an acetate with a thin layer of tempered Maracaibo Clasificado 65% couverture. After spreading, immediately comb the couverture. Use a ruler to keep a straight line. Let the couverture set. Cut to the desired length.

To assemble & decorate

Cut a hole in the Almond Brownie Deluxe and insert the Caramel Mousse. Place some Maracaibo Straw on top and cover with a quenelle of Caramel Ice Cream. It is also possible, to drizzle some Cara-Molla on top of the Caramel Ice cream.

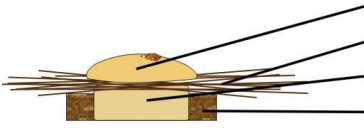
By using a brush, brush some Cara-Molla on the plate and decorate the Caramel Ice Cream with a gold leaf.

Felchlin products

Art. no	Products
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
DC14	Praline Croquantine, almond cream with flaky wafers
HA01	Cacao powder 22-24%
TM01	Caramel brûlé fleur de sel, Cream caramel Salt

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Caramel Eiscrème
Maracaibo-Stroh
Caramel Mousse
Mandel Brownie Deluxe