

FLAN FONDENTE PACHIZA

- FLAN DARK CHOCOLATE GRAND CRU PACHIZA 70%
- LIQUID CARAMEL
- PISTACHIO'S CRUMBLE



Chef Salvatore Toma
Master pastry chef, chocolatier,
ice-cream maker, Icam/Agostoni
technical consultant and CHOCO
CUBE educational coordinator.

COMPONENTS

FLAN DARK CHOCOLATE
GRAND CRU PACHIZA 70%

INGREDIENTS

250 g whole milk
60 g brown sugar
3 g rice starch
95 g eggs
2 g salt
½ vanilla bean
200 g **Dark Chocolate Grand Cru
Pachiza 70% Agostoni Cod 6804**

METHOD

Mix the sugar with the cornstarch the salt and vanilla seeds, add the warm milk and stir. Add the eggs, emulsify with the pimer and cook like a custard. At the end of cooking add the chocolate and emulsify with the pimer, pour the cream into the 6 jars.

LIQUID CARAMEL

200 g sugar
100 g water
½ vanilla bean

Heat the water with the vanilla seeds. Dry caramelize the sugar by pouring it slowly into the pot. As soon as it is all melted and light-colored pour hot water and mix vigorously with the whisk. Turn off and set aside.

PISTACHIO'S CRUMBLE

50 g caster sugar
50 g brown sugar
100 g soft butter
100 g weak flour
16 g egg white
65 g coarsely ground pistachios

Prepare the mixture the day before. Mix the soft butter with all the powders and egg white, as soon as it is well mixed turn off the planetary.

CHOCO CUBE

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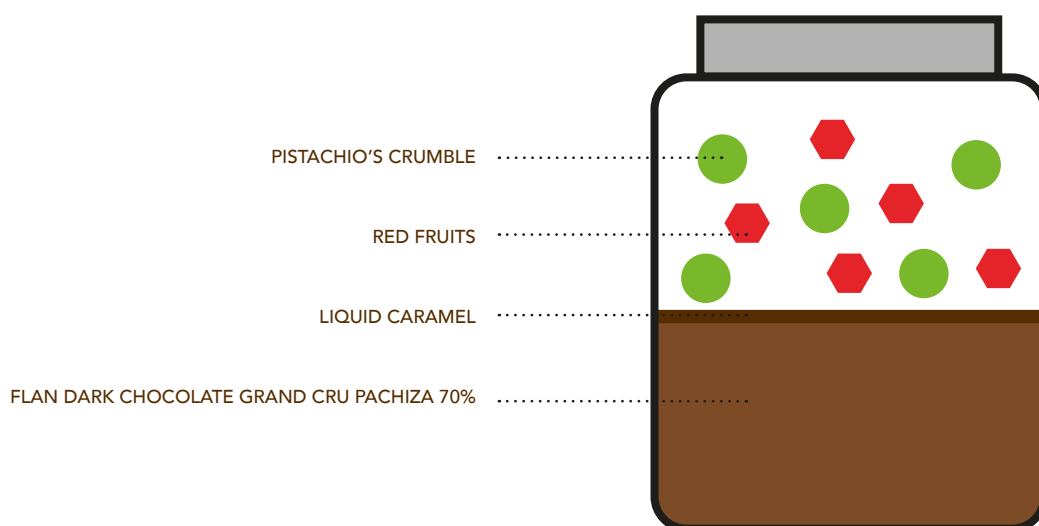
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PREPARATION

For the crumble: Divide it into small portions of about 50 g and place the mixture in the freezer to harden it overnight. Pull one serving at a time and roughly grate it or blend it in the mixer, place on a baking sheet with baking paper and cook at 165 degrees C for 20-25' while cooking take the pan and mix with 2 spoons the crumble to make the cooking even.

FINAL PRESENTATION

Pour in each jar with the cream 25 g of liquid caramel, close the jar and bake in the oven at 100 degrees C, with a pan of water at the bottom, for about 20-30'. After cooking, allow the jars to cool quickly under running water. Refrigerate or freeze. At the time of service serve them with pistachio crumbles.



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CREMA BRUCIATA BIANCO BIO

- ORGANIC WHITE CHOCOLATE CREME BRULÉE
- CARAMELIZED SUGAR
- ALMOND AND COCONUT CRUMBLE



Chef Salvatore Toma
Master pastry chef, chocolatier, ice-cream maker, Icam/Agostoni technical consultant and CHOCO CUBE educational coordinator.

COMPONENTS

ORGANIC WHITE CHOCOLATE
CREME BRULÉE

INGREDIENTS

250 g	fat cream
160 g	milk
100 g	egg yolks
45 g	sugar
½	vanilla bean
1	lemon peel
5	basil leaves
2 g	salt
90 g	Organic White Chocolate Agostoni Cod 6852

METHOD

Mix the sugar with salt, vanilla seeds and lemon zest; add the egg yolks and stir, then add the fat cream. Heat the milk to 60 degrees C with the basil leaves and make an infusion for 10'. After straining and pouring over the chocolate and mix until it melts, if necessary heat slightly. Mix the 2 compounds and pour inside the 6 glass jars.

CARAMELIZED SUGAR

100 g	brown sugar
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Caramelize with the torch.

ALMOND AND COCONUT CRUMBLE

50 g	caster sugar
50 g	brown sugar
100 g	soft butter
100 g	weak flour
16 g	egg whites
55 g	coarsely ground raw almonds
25 g	coconut rapée

Prepare the mixture the day before. Mix the soft butter with all the powders and egg white, as soon as it is well mixed turn off the planetary. Divide it into small portions of about 50 g and place the mixture in the freezer to harden it overnight.

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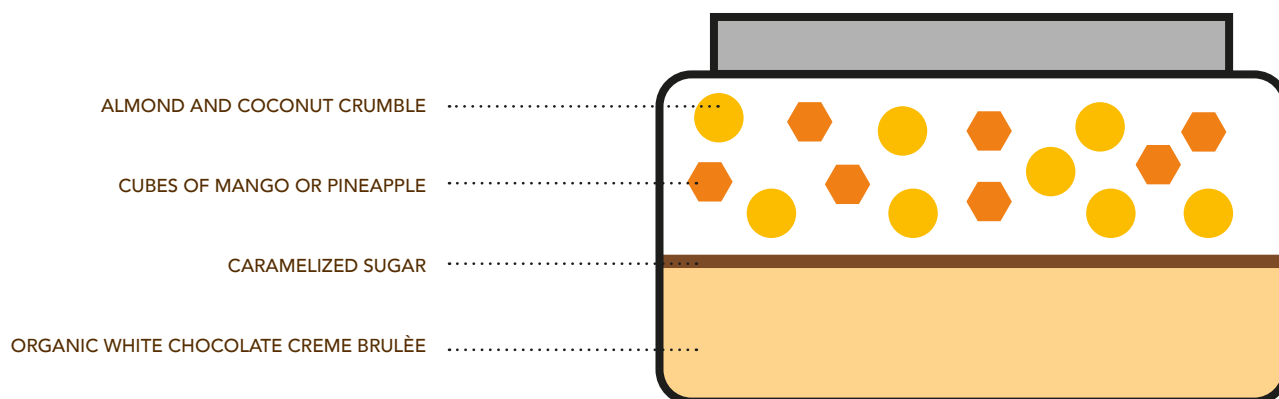
Chef Salvatore Toma
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PREPARATION

For the crumble: Pull one serving at a time and coarsely grate or blend it in the mixer, place on baking paper and bake at 165 degrees C for 20-25', while cooking take the pan and mix with 2 spoons the crumble to make the cooking even.

FINAL PRESENTATION

Bake the jar at 100 degrees C, with a pan of water at the bottom, for about 20-30'. After cooking, close the jars with the cap and allow the jars to cool quickly under running water. Refrigerate or freeze. At the time of service remove the closure distribute the brown sugar on the cream and with the help of a caramel barrel and serve them with almond and coconut crumbles. The jars in the fridge will safely keep 15 days in the freezer more than 4 months remember if they are frozen pass them in the fridge the day before using the crumble it is better to insert it before serving the jar: do it directly from your guest at will you can insert ...



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