



SOFT DARK CHOCOLATE BRICK

This soft chocolate dessert is enhanced by a bouquet of aromas, making it special for all palates.



INGREDIENTS:

250 g semi-skimmed milk
50 g fresh cream
25 g caster sugar
125 g Emilia dark chocolate chips
10 g Emilia bitter cocoa powder
100 g whole eggs
1 orange zest
1 lemon zest
2 pieces of cardamom
1/2 cinnamon stick
1/2 vanilla pod
some berries



Difficulty
MEDIUM



Preparation
190 min



Portion
4

- 1 Combine the cream, milk, sugar, spices and citrus in a pan and bring it to a boil. After reaching a boil, strain the liquid, add the chocolate and cocoa powder making sure it dissolves; after the mixture cools slightly, stir to make sure it's uniform, then add the whisked eggs.

TIP

Before proceeding to cut the tile, immerse the blade of the knife in hot water so that the cut is perfect.

- 2 Line a loaf cake mold with plastic wrap, pour in the mixture and steam bake at 85°C for approximately 1 hour 10 minutes (or line the mold with baking parchment and dry bake at 140° for approximately 1 hour).
- 3 After baking, let cool, cut 2cm slices, plate them and decorate with berries and powdered sugar and serve.