



Yema Blondie

Blondie

<i>Tegral Satin Cream Cake*</i> (cake mix)	500 g
<i>Belcolade Blanc Selection*</i> (chocolate)	200 g
Butter	25 g
Oil	200 g
Whole eggs	150 g
Egg yolk	50 g
Honey	50 g
Roasted sliced almonds	60 g
Roasted pecan nuts (diced)	60 g

Melt chocolate and butter. Mix all liquid ingredients, then add *Tegral Satin Cream Cake**. Mix for 3 min at medium speed. Add almonds and pecan nuts.

Fill the silicon moulds two-thirds full and pipe the *Deli Yema** inside. Bake at 180° C for approx. 20 min.

Crunchy coating

<i>Belcolade Blanc Selection*</i> (chocolate)	600 g
<i>Belcolade Cocoa Butter*</i> (cocoa butter)	200 g
Crisped rice	100 g

Melt the chocolate and the cocoa butter together and add the crisped rice. Work the coating at 29-30° C

Composition & decoration

Make a brownie dough, fill with some *Deli Yema** and bake. Allow to cool down to demould and cover with the crunchy glaze. Decorate with *Carat Coverlux White** (compound chocolate) circles.