



BROWNIES

TYPICAL CHOCOLATE SWEET FROM ANGLO-SAXON TRADITION - DOSE FOR A 30X40X4 CM TRAY

DIFFICULTY LEVEL



BROWNIE BATTER

INGREDIENTS

IRCA BROWNIES CHOC

WATER - AT ROOM TEMPERATURE

UNSALTED BUTTER 82% FAT - MELT AT LOW TEMPERATURE

PREPARATION

- | | |
|---------|--|
| g 1.500 | Combine IRCA BROWNIES CHOC and water in a planetary mixer with a paddle attachment for 2-3 |
| g 375 | minutes at low speed. |
| g 450 | Then, mix for another minute at low speed, while pouring melt butter in the mixture (without incorporating air). |

FINAL COMPOSITION

Grease and flour the tray, or line it with parchment paper, then cast the batter inside it.

Bake for 30-35 minutes at 180-190°C in a deck oven or at 170-180°C in a fan oven.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

To add some extra taste, spread some chunky walnuts, almonds and hazelnuts into the mould before pouring the brownie batter!