



## AMERICAN BROWNIE DOUBLE CHOCOLATE 5

Easy and quick Brownie powder mix, perfect to make typical American Brownies. With 37% powdered chocolate and 22% pure chocolate flakes included, ends product will be marked by a strong taste of cocoa and a long-lasting soft texture. AMERICAN BROWNIE DOUBLE CHOCOLATE is also for making an exquisite "Tart au chocolat fondant". Discover the whole range of American-inspired pastry products!

### PRODUCT DETAILS

COD 01070770

CLAIMS

### DIRECTIONS FOR USE

#### BROWNIES

AMERICAN BROWNIES DOUBLE CHOCOLATE g 2000

eggs \_\_\_\_\_ g 450

water \_\_\_\_\_ g 240

melted butter \_\_\_\_\_ g 800

Combine the AMERICAN BROWNIES DOUBLE CHOCOLATE eggs, water and melted butter in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes. Add 400-500 g of walnut pieces (or different dried fruit) Put the mixture into moulds which have been buttered and floured or on ovenproof paper (60x40 cm mould). Bake at 200°C for approx. 25 minutes (deck ovens) or 180°C for approx. 23 minutes (ventilated ovens).

#### CHOCOLATE FONDANT TARTE

AMERICAN BROWNIES DOUBLE CHOCOLATE g 650

eggs \_\_\_\_\_ g 150

water \_\_\_\_\_ g 80

melted butter \_\_\_\_\_ g 270

Combine the AMERICAN BROWNIES DOUBLE CHOCOLATE eggs, water and melted butter in a mixer equipped with whisk or paddle attachment at medium speed for 3 minutes. Put the mixture into moulds which have been buttered and floured (round mould diam. 26 cm). Bake at 200°C for approx. 25 minutes (deck ovens) or 180°C for approx. 23

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



minutes(ventilated ovens).

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#### **TECHNICAL DENOMINATION**

semifinished product for baked pastries.