



## BROWNIE VEGAN

TASTY SINGLE SERVE VEGAN BROWNIE.

DIFFICULTY LEVEL



### VEGAN CHOCOLATE BROWNIE

#### INGREDIENTS

ALMOND FLOUR	g 300
SINFONIA VEGAN DARK DF - MELTED AT 45°C	g 300
SUGAR	g 150
VIGOR BAKING	g 20
SEED OIL	g 120
RICE FLOUR	g 200
WATER	g 50
SALT	g 3
PLANT BASED MILK	g 450
DEHYDRATED FRUITS - RASPBERRY HG CESARIN	g 200

#### PREPARATION

- Emulsify together chocolate and oil.
- Pour all the ingredients and the emulsion into a planetary mixer, mix with paddle for 6min at medium speed, until obtained a homogeneous mixture.
- Add by hand the dehydrated fruits.

### WHIPPED GANACHE

#### INGREDIENTS

100% VEGETABLE CREAM - BOILING	g 80
SINFONIA VEGAN M*LK DF	g 120
100% VEGETABLE CREAM - COLD	g 200

#### PREPARATION

- Emulsify the hot cream with the chocolate.
- While emulsifying add the cold cream.
- Refrigerate for 4 hours

## CRUNCHY GLAZE

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### INGREDIENTS

SINFONIA VEGAN M*LK DF	g 200
SEED OIL	g 10
DEHYDRATED FRUITS - RASPBERRY GRANULI HG CESARIN	g 60

### PREPARATION

Mix all ingredients together.

Use at 30°C

### FINAL COMPOSITION

Fill the single-portion molds by 2/3 with the Brownie dough, cook at 165°C for 15-20 mins.

Once cold, remove them from the molds and glaze with the crunchy glaze.

Whip the ganache for a couple of minutes and decorate the surface of the cake.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF