



## DARK CHOCOLATE AND CARAMEL BROWNIE

### BROWNIES

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#### INGREDIENTS

IRCA BROWNIES CHOC  
WATER - COLD  
MELTED BUTTER - LOW TEMPERATURE  
SINFONIA CIOCCOLATO CARAMEL ORO

g 1000  
g 250  
g 300  
g 310

#### PREPARATION

-Mix IRCA BROWNIES CHOC and water in a planetary mixer at medium speed with a whisk or leaf for 2-3 minutes, then add the melted butter.  
- Incorporate the drops of SINFONIA CARAMEL ORO and knead for another minute.  
- Place the dough in buttered and floured molds or on baking paper (4000-4500 grams of dough for a 60x40 mould).  
- Bake at 180-190°C with plate ovens and at 170-180°C with fan ovens for 30-35 minutes.

#### WARNINGS

- to obtain brownies that maintain a prolonged softness over time, it is advisable to replace the butter with seed oil in the same dosage.

### DECORATION

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#### INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO

To Taste

#### PREPARATION

-Spread the previously tempered SINFONIA CARAMEL GOLD chocolate on a silk-screened acetate sheet in a thin layer and place the brownie already cut into slices on top.  
-Wait for the chocolate to start to crystallize and use a toothpick to go around the brownies.  
-Allow it to crystallize well at a temperature of 18°C.  
-Remove the acetate and decorate with DOBLA's BRONZE CRUMBLE.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

