



## 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

g 1.500

g 375

g 450

#### PREPARATION

Combine IRCA BROWNIES CHOC and water in a planetary mixer with a paddle attachment for 2-3 minutes at low speed.

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!