

INGREDIENTS

# Raspberry brownies

### Recipe for a 30x40 cm baking pan, 4 cm height.

IRCA BROWNIES CHOC	g 1.500	Combine IRCA BROWNIES CHOC, water equipped with paddle attachment at a RASPBERRY FILLING and stir gently. Pluttered and floured or on ovenproof 170-180°C (ventilated ovens) for 35 ndecorate spreading on the surface a light
UNSALTED BUTTER 82% FAT	g 375	
WATER	g 375	
FARCITURA DI FRUTTA - LAMPONI	g 500	32-34°C.Cut into slices of the desired

## PREPARATION

Combine IRCA BROWNIES CHOC, water and soft butter in a planetary mixer equipped with paddle attachment at medium speed for 2-3 minutes. Add the RASPBERRY FILLING and stir gently. Put the mixture into molds which have been buttered and floured or on ovenproof paper. Bake at 180-190°C (traditional ovens) or 170-180°C (ventilated ovens) for 35 minutes. After cooling, remove from molds and decorate spreading on the surface a layer of CHOCOSMART CHOCOLATE melted at 32-34°C.Cut into slices of the desired dimension.

#### Step 2

### **INGREDIENTS**

CHOCOSMART CIOCCOLATO To Taste

