



American brownies

Step 1

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

g 2.000

EGGS

g 450

WATER

g 240

UNSALTED BUTTER 82% FAT

g 800

ROUGHLY CHOPPED WALNUTS

g 400-500

PREPARATION

Mix the AMERICAN BROWNIES DOUBLE CHOCOLATE with water, eggs and melted butter in a planetary mixer with paddle or whisk with big wires for approx. 3 minutes at medium speed. Add 400-500 g nuts in pieces (or other dried fruit) and lay the dough onto a rectangular mould (60x40 cm) greased with oil and flour or covered with a backing paper. Bake at 200°C in a deck oven (about 25 minutes) or at 180°C (about 23 minutes) in rotating fan oven.