



GLUTEN FREE BROWNIES

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INGREDIENTS

VEGETABLE OIL

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%

EGGS

TOP CAKE GLUTEN FREE

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CHOPPED WALNUTS

PREPARATION

g 270

Emulsify oil and chocolate forming the ganache.

g 360

In a planetary mixer, add TOP CAKE GLUTEN FREE and eggs, mix with a flat paddle at

g 450

medium speed for a 7-8 minutes.

g 630

Add the ganache and mix to the whipped mass, then add chocolate chips and chopped walnut.

g 200

Fill a baking sheet 30x40 cm previously greased with detaching spray or equipped with oven paper.

g 200

Bake at 170°C for 35 minutes.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER