



## GLUTEN FREE BROWNIES

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#### INGREDIENTS

VEGETABLE OIL

RENO CONCERTO FONDENTE 58%

EGGS

TOP CAKE GLUTEN FREE

RENO CONCERTO FONDENTE 58%

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 medium speed for a 7-8 minutes.

g 450 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