



BROWNIE POP - MOTHER'S DAY

A CREATIVE AND FUN IDEA FOR MOTHER'S DAY: DELICIOUS BROWNIE POPS TO PERSONALIZE WITH YOUR FAVORITE NOBEL COMPOUND AND FINISH WITH DOBLA DECORATIONS FOR A STUNNING FINAL TOUCH.

DIFFICULTY LEVEL



BROWNIE MIXTURE

INGREDIENTS

| | |
|------------------------------------|--------|
| IRCA BROWNIES CHOC | g 1000 |
| WATER | g 250 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 300 |

PREPARATION

In a planetary mixer with the paddle attachment, combine all the ingredients at medium speed for 2-3 minutes.

Use appropriate silicone mould for sweets on sticks and fill them for 2/3 of their volume, insert the sticks, then bake for about 20 minutes at 180-190°C in a deck oven or at 170-180°C in a fan oven.

Wait for them to cool down completely before unmoulding your brownies on stick.

COATING AND DECORATION

INGREDIENTS

| | |
|---------------------------------|----------|
| NOBEL BITTER - MELTED AT A 32°C | To Taste |
| NOBEL BIANCO | To Taste |
| NOBEL LATTE | To Taste |

FINAL COMPOSITION

Frost the brownies pop with your favorite NOBEL compound (bitter, milk, white, pistacchio or caramel) and decorate it with Dobra decorations.

AMBASSADOR'S TIPS

You can replace the butter with seed oil in the same amount, to make brownies with a long-lasting soft texture.