



BROWNIE VEGAN

TASTY SINGLE SERVE VEGAN BROWNIE.

DIFFICULTY LEVEL



VEGAN CHOCOLATE BROWNIE

INGREDIENTS

ALMOND FLOUR
SINFONIA VEGAN DARK DF - MELTED AT 45°C
SUGAR
VIGOR BAKING
SEED OIL
RICE FLOUR
WATER
SALT
PLANT BASED MILK
DEHYDRATED FRUITS - RASPBERRY HG CESARIN

g 300
g 300
g 150
g 20
g 120
g 200
g 50
g 3
g 450
g 200

PREPARATION

Emulsify together chocolate and oil.
Pour all the ingredients and the emulsion into a planetary mixer, mix with paddle for 6min at medium speed, until obtained a homogeneous mixture.
Add by hand the dehydrated fruits.

WHIPPED GANACHE

INGREDIENTS

100% VEGETABLE CREAM - BOILING
SINFONIA VEGAN M*LK DF
100% VEGETABLE CREAM - COLD

g 80
g 120
g 200

PREPARATION

Emulsify the hot cream with the chocolate.
While emulsifying add the cold cream.
Refrigerate for 4 hours

CRUNCHY GLAZE

INGREDIENTS

SINFONIA VEGAN M*LK DF

SEED OIL

DEHYDRATED FRUITS - RASPBERRY GRANULI HG CESARIN

g 200

g 10

g 60

PREPARATION

Mix all ingredients together.

Use at 30°C

FINAL COMPOSITION

Fill the single-portion molds by 2/3 with the Brownie dough, cook at 165°C for 15-20 mins.

Once cold, remove them from the molds and glaze with the crunchy glaze.

Whip the ganache for a couple of minutes and decorate the surface of the cake.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF