



BROWNIES

TYPICAL CHOCOLATE SWEET FROM ANGLO-SAXON TRADITION - DOSE FOR A 30X40X4 CM TRAY

DIFFICULTY LEVEL



BROWNIE BATTER

INGREDIENTS

IRCA BROWNIES CHOC

WATER - AT ROOM TEMPERATURE

UNSALTED BUTTER 82% FAT - MELT AT LOW TEMPERATURE

PREPARATION

- | | |
|---------|--|
| g 1.500 | Combine IRCA BROWNIES CHOC and water in a planetary mixer with a paddle attachment for 2-3 |
| g 375 | minutes at low speed. |
| g 450 | Then, mix for another minute at low speed, while pouring melt butter in the mixture (without incorporating air). |

FINAL COMPOSITION

Grease and flour the tray, or line it with parchment paper, then cast the batter inside it.

Bake for 30-35 minutes at 180-190°C in a deck oven or at 170-180°C in a fan oven.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

To add some extra taste, spread some chunky walnuts, almonds and hazelnuts into the mould before pouring the brownie batter!