



RASPBERRY BROWNIES

RECIPE FOR A 30X40 CM BAKING PAN, 4 CM HEIGHT.

INGREDIENTS

IRCA BROWNIES CHOC	g 1.500
UNSALTED BUTTER 82% FAT	g 375
WATER	g 375
FARCITURA DI FRUTTA - LAMPONI	g 500

PREPARATION

Combine IRCA BROWNIES CHOC, water and soft butter in a planetary mixer equipped with paddle attachment at medium speed for 2-3 minutes. Add the RASPBERRY FILLING and stir gently. Put the mixture into molds which have been buttered and floured or on ovenproof paper. Bake at 180-190°C (traditional ovens) or 170-180°C (ventilated ovens) for 35 minutes. After cooling, remove from molds and decorate spreading on the surface a layer of CHOCOSMART CHOCOLATE melted at 32-34°C. Cut into slices of the desired dimension.

STEP 2

INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
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