



## BROWNIE POP

### BROWNIE ON A STICK

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

CHOCOSMART CIOCCOLATO - MELTED AT A 32°C	To Taste
CHOPPED PISTACHIOS	To Taste

##### FINAL COMPOSITION

Frost the brownies pop with CHOCOSMART CIOCCOLATO and decorate with some chopped pistachios.

**AMBASSADOR'S TIPS**

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