



## **- RECIPE FOR 30X40 CM BROWNIES:**

### **INGREDIENTS**

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 100-120

### **PREPARATION**

Combine all the ingredients in a planetary mixer equipped with paddle attachment at medium speed for 2-3 minutes. Put the mixture into a 30x40 cm moulds, on ovenproof paper. Bake at 180-190°C (traditional oven) or at 170-180°C (ventilated oven) for 20 minutes. Cut into 9x5 cm pieces.

## **STEP 2**

### **INGREDIENTS**

BISCUIMIX	g 500
WATER	g 250-300
EGGS	g 300

## **STEP 3**

### **INGREDIENTS**

WATER	g 500
CASTER SUGAR	g 350
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15

## STEP 4

---

### INGREDIENTS

SOVRANA	g 90-100
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15-20
MILK 3.5% FAT	g 800
LIQUID CREAM 35% FAT	g 200
CASTER SUGAR	g 350
EGG YOLKS	g 200

## STEP 5

---

### INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
RASPBERRIES	To Taste



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER