



AMERICAN BROWNIES

STEP 1

INGREDIENTS

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| AMERICAN BROWNIE DOUBLE CHOCOLATE | g 2.000 |
| EGGS | g 450 |
| WATER | g 240 |
| UNSALTED BUTTER 82% FAT | g 800 |
| ROUGHLY CHOPPED WALNUTS | g 400-500 |

PREPARATION

Mix the AMERICAN BROWNIES DOUBLE CHOCOLATE with water, eggs and melted butter in a planetary mixer with paddle or whisk with big wires for approx. 3 minutes at medium speed. Add 400-500 g nuts in pieces (or other dried fruit) and lay the dough onto a rectangular mould (60x40 cm) greased with oil and flour or covered with a backing paper. Bake at 200°C in a deck oven (about 25 minutes) or at 180°C (about 23 minutes) in rotating fan oven.