



## CHOCO-ZEN

### - BROWNIE BASE RECIPE:

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#### INGREDIENTS

IRCA BROWNIES CHOC	g 1.000
WATER	g 250
UNSALTED BUTTER 82% FAT	g 250

#### PREPARATION

Combine IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter. Pour the mixture into a tray with baking paper, making a layer of 1 cm. Bake at 170-190°C for 20-25 minutes.

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#### INGREDIENTS

MILK	g 750
GLUCOSE	g 40
LILLY NEUTRO	g 85
MINUETTO FONDENTE ECUADOR 70%	g 1.250
LIQUID CREAM 35% FAT	g 1.500

#### PREPARATION

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### STEP 3

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#### INGREDIENTS

	To Taste
GRANELLA DI BISCOTTO	To Taste