IRCA BROWNIES CHOC

PASTRY IRCA BROWNIES

Ideal mix to make traditional American Brownies in an easy way. With their soft texture and strong taste of chocolate, they can be combined with nuts, hazelnuts and almonds, to create typical american sweet products, well-known and loved all over the world. Visit our website recipe section to discover how to enhance the excellent qualities of this product.



MODALITÀ D'USO

Brownie

Muffin

Sponge Cakes

Sachertorte

DETTAGLI PRODOTTO

Codice prodotto 01070516

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Cereals



Eggs



Milk

Cross-contaminations



Nuts



Soybeans



Mustard

INFO

Claims
31% powdered chocolate

Details
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Description
sucrose_____ 49 % ± 1 fat_____ 14.5 % ± 0.5
moisture_____ 5 % max.

Denomination
semifinished product for baked pastries

Directions for use
BROWNIES
========
IRCA BROWNIES CHOC_____ g 1000 water_____ g 250
Melted butter_____ g 300
Combine the 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. Put the mixture into moulds which have been buttered and floured or on ovenproof paper (4.000-4.500g of mixture for a 60x40 cm mould). A tasty alternative is to place walnut, almond or hazelnut pieces on the bottom of the moulds before pouring in the mixture. Bake at 180-190°C (traditional ovens) or 170-180°C (ventilated