AMERICAN BROWNIE DOUBLE CHOCOLATE

PASTRY AMERICAN BROWNIE

Easy and quick Brownie powder mix, perfect to make typical American Brownies. With 37% powdered chocolate and 22% pure chocolate flakes included, ends product will be marked by a strong taste of cocoa and a long-lasting soft texture. AMERICAN BROWNIE DOUBLE CHOCOLATE is also for making an exquisite “Tart au chocolat fondant”. Discover the whole range of American-inspired pastry products! Perfectly stable when topped with creams or fruit



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070770

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans

Cross-contaminations



Eggs



Milk



Nuts



Mustard

INFO

Description
mix in powder for the production of Brownies double chocolate.

Denomination
semifinished product for baked pastries.

Directions for use
BROWNIES
AMERICAN BROWNIES DOUBLE CHOCOLATE g 2000
eggs_____g 450
water_____ g 240
melted butter_____ g 800
Combine the AMERICAN BROWNIES DOUBLE CHOCOLATE eggs, water and melted butter in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes. Add 400-500 g of walnut pieces (or different dried fruit)Put the mixture into moulds which have been buttered and floured or on ovenproof paper (60x40 cm mould).Bake at 200°C for approx. 25 minutes (deck ovens) or 180°C for approx. 23 minutes(ventilated ovens).

CHOCOLATE FONDANT TARTE
AMERICAN BROWNIES DOUBLE CHOCOLATE g 650 eggs_____g 150
water_____ g 80
melted butter_____ g 270
Combine the AMERICAN BROWNIES DOUBLE CHOCOLATE eggs, water and melted butter in a mixer equipped with whisk or paddle attachment at medium speed for 3 minutes.Put the mixture into moulds which have been buttered and floured (round mould diam. 26 cm).Bake at 200°C for approx. 25 minutes (deck ovens) or 180°C for approx. 23 minutes(ventilated ovens).
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