



# BROWNIES

👤 Basic level

TYPICAL CHOCOLATE SWEET FROM ANGLO-SAXON TRADITION - DOSE FOR A 30X40X4 cm TRAY

## BROWNIE BATTER

### INGREDIENTS

IRCA BROWNIES CHOC

water

unsalted butter 82% fat

### PREPARATION

- 1.500g Combine IRCA BROWNIES CHOC and water in a planetary mixer with a  
375g paddle attachment for 2-3 minutes at low speed.  
450g Then, mix for another minute at low speed, while pouring melt butter in the  
mixture (without incorporating air).

## Final composition

Grease and flour the tray, or line it with parchment paper, then cast the batter inside it.

Bake for 30-35 minutes at 180-190°C in a deck oven or at 170-180°C in a fan oven.