



AMERICAN BROWNIES

👤 Basic level

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

eggs
water
unsalted butter 82% fat
roughly chopped walnuts

PREPARATION

2.000g Mix the AMERICAN BROWNIES DOUBLE CHOCOLATE with water, eggs and
450g melted butter in a planetary mixer with paddle or whisk with big wires for
240g approx. 3 minutes at medium speed. Add 400-500 g nuts in pieces (or other
800g dried fruit) and lay the dough onto a rectangular mould (60x40 cm) greased
400-500g 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.