



BROWNIE VEGAN

👤 Intermediate level

Tasty single serve Vegan Brownie.

VEGAN CHOCOLATE BROWNIE

almond flour	300g
Sinfonia Vegan Dark DF	300g
sugar	150g
<u>VIGOR BAKING</u>	20g
seed oil	120g
Rice flour	200g
water	50g
salt	3g
Plant based milk	450g
Dehydrated Fruits	200g

Emulsify together chocolate and oil.
Pour all the ingredients and the emulsion into a planetary mixer, mix with paddle for 6min at medium speed, until obtained a homogeneous mixture.
Add by hand the dehydrated fruits.

WHIPPED GANACHE

100% vegetable cream	80g
SINFONIA VEGAN M*LK DF	120g
100% vegetable cream	200g

Emulsify the hot cream with the chocolate.
While emulsifying add the cold cream.
Refrigerate for 4 hours

CRUNCHY GLAZE

SINFONIA VEGAN M*LK DF	200g
seed oil	10g
Dehydrated Fruits	60g

Mix all ingredients together.
Use at 30°C

FINAL COMPOSITION

Fill the single-portion molds by 2/3 with the Brownie dough, cook at 165°C for 15-20 mins.
Once cold, remove them from the molds and glaze with the crunchy glaze.
Whip the ganache for a couple of minutes and decorate the surface of the cake.



Extraordinary
made simple.