

BROWNIE VEGAN

Tasty single serve Vegan Brownie.

VEGAN CHOCOLATE BROWNIE

PREPARATION INGREDIENTS almond flour 300g Emulsify together chocolate and oil. 300g Pour all the ingredients and the emulsion into a planetary mixer, mix with Sinfonia Vegan Dark DF 150g paddle for 6min at medium speed, until obtained a homogeneous mixture. sugar 20a Add by hand the dehydratet fruits. **VIGOR BAKING** seed oil 120g Rice flour 200g water 50g salt 3g Plant based milk 450g **Dehydrated Fruits** 200g

WHIPPED GANACHE

INGREDIENTS

100% vegetable cream SINFONIA VEGAN M*LK DF 100% vegetable cream

PREPARATION

80g Emulsify the hot cream with the chocolate. 120g While emulsifying add the cold cream.

200a Refrigerate for 4 hours

CHRUNCHY GLAZE

INGREDIENTS

SINFONIA VEGAN M*LK DF seed oil Dehydrated Fruits **PREPARATION**

200g Mix all ingredients together.

10g Use at 30°C

60g

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.