



BROWNIE VEGAN

chef Intermediate level

Tasty single serve Vegan Brownie.

VEGAN CHOCOLATE BROWNIE

INGREDIENTS

almond flour
Sinfonia Vegan Dark DF
sugar

VIGOR BAKING

seed oil
Rice flour
water
salt
Plant based milk
Dehydrated Fruits

PREPARATION

300g Emulsify together chocolate and oil.
300g Pour all the ingredients and the emulsion into a planetary mixer, mix with
150g paddle for 6min at medium speed, until obtained a homogeneous mixture.
20g Add by hand the dehydratet fruits.
120g
200g
50g
3g
450g
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.
200g 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.