

DARK CHOCOLATE AND CARMEL BROWNIE

👤 Basic level



BROWNIES

IRCA BROWNIES CHOC

water

melted butter

SINFONIA CARMEL ORO

1000g

250g

300g

310g

-Mix IRCA BROWNIES CHOC and water in a planetary mixer at medium speed with a whisk or leaf for 2-3 minutes, then add the melted butter.

- Incorporate the drops of SINFONIA CARMEL ORO and knead for another minute.

- Place the dough in buttered and floured molds or on baking paper (4000-4500 grams of dough for a 60x40 mould).

- Bake at 180-190°C with plate ovens and at 170-180°C with fan ovens for 30-35 minutes.

WARNINGS

- to obtain brownies that maintain a prolonged softness over time, it is advisable to replace the butter with seed oil in the same dosage.

DECORATION

SINFONIA CARMEL ORO

qb

-Spread the previously tempered SINFONIA CARMEL GOLD chocolate on a silk-screened acetate sheet in a thin layer and place the brownie already cut into slices on top.

-Wait for the chocolate to start to crystallize and use a toothpick to go around the brownies.

-Allow it to crystallize well at a temperature of 18°C.

-Remove the acetate and decorate with DOBLA's BRONZE CRUMBLE.

irca
GROUP

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