



# GLUTEN FREE BROWNIES

chef Intermediate level

## GLUTEN FREE BROWNIE

### INGREDIENTS

vegetable oil - per la ganache

RENO CONCERTO FONDENTE 58% - fuso a 45°C per la ganache

eggs - a temperatura ambiente

### TOP CAKE GLUTEN FREE

RENO CONCERTO FONDENTE 58% - in gocce

chopped walnuts

### PREPARATION

- 270g Emulsify oil and chocolate forming the ganache.  
In a planetary mixer, add TOP CAKE GLUTEN FREE and eggs, mix with a flat paddle at medium speed for a 7-8 minutes.
- 360g Add the ganache and mix to the whipped mass, then add chocolate chips and chopped walnut.
- 450g Fill a baking sheet 30x40 cm previously greased with detaching spray or equipped with oven paper.
- 200g Bake at 170°C for 35 minutes.