



GLUTEN FREE BROWNIES

👤 Intermediate level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

GLUTEN FREE BROWNIE

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

270g

360g

450g

630g

200g

200g

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.

Add the ganache and mix to the whipped mass, then add chocolate chips and chopped walnut. Fill a baking sheet 30x40 cm previously greased with detaching spray or equipped with oven paper. Bake at 170°C for 35 minutes.

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Extraordinary
made simple.