

GLUTEN FREE BROWNIES

Intermediate level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

GLUTEN FREE BROWNIE

vegetable oil - per la ganache	270g
RENO CONCERTO FONDENTE 58% - fuso a 45°C per la ganache	360g
eggs - a temperatura ambiente	450g
TOP CAKE GLUTEN FREE	630g
RENO CONCERTO FONDENTE 58% - in gocce	200g
chopped walnuts	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.