



GLUTEN FREE BROWNIES

👤 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
360g with a flat paddle at medium speed for a 7-8 minutes.
450g Add the ganache and mix to the whipped mass, then add chocolate
chips and chopped walnut.
630g Fill a baking sheet 30x40 cm previously greased with detaching spray
200g or equipped with oven paper.
200g Bake at 170°C for 35 minutes.