

GLUTEN FREE BROWNIES

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INGREDIENTS		PREPARATION
VEGETABLE OIL	g 270	Emulsify oil and chocolate forming the ganache.
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%	g 360	In a planetary mixer, add TOP CAKE GLUTEN FREE and eggs, mix with a flat paddle at
EGGS	g 450	medium speed for a 7-8 minutes.
TOP CAKE GLUTEN FREE	g 630	Add the ganache and mix to the whipped mass, then add chocolate chips and chopped walnut.
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%	g 200	Fill a baking sheet 30x40 cm previously greased with detaching spray or equipped with oven paper.
CHOPPED WALNUTS	g 200	Bake at 170°C for 35 minutes.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

