



BROWNIE POP

BROWNIE ON A STICK

DIFFICULTY LEVEL



BROWNIE MIXTURE

INGREDIENTS

IRCA BROWNIES CHOC	g 1000
WATER	g 250
UNSALTED BUTTER 82% FAT - SOFTENED	g 300

PREPARATION

In a planetary mixer with the paddle attachment, combine all the ingredients at medium speed for 2-3 minutes.

Use appropriate silicone mould for sweets on sticks and fill them for 2/3 of their volume, insert the sticks, then bake for about 20 minutes at 180-190°C in a deck oven or at 170-180°C in a fan oven.

Wait for them to cool down completely before unmoulding your brownies on stick.

COATING AND DECORATION

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT A 32°C	To Taste
CHOPPED PISTACHIOS	To Taste

FINAL COMPOSITION

Frost the brownies pop with CHOCOSMART CIOCCOLATO and decorate with some chopped pistachios.

AMBASSADOR'S TIPS

You can replace the butter with seed oil in the same amount, to make brownies with a long-lasting soft texture.