



## IRCA BROWNIES CHOC 5

Ideal mix to make traditional American Brownies in an easy way. With their soft texture and strong taste of chocolate, they can be combined with nuts, hazelnuts and almonds, to create typical american sweet products, well-known and loved all over the world. Visit our website recipe section to discover how to enhance the excellent qualities of this product.

### PRODUCT DETAILS

COD 01070516

### CLAIMS

31% powdered chocolate

### DIRECTIONS FOR USE

#### BROWNIES

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IRCA BROWNIES CHOC \_\_\_\_\_ g 1000

water \_\_\_\_\_ g 250

Melted butter \_\_\_\_\_ g 300

Combine the IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter. Put the mixture into moulds which have been buttered and floured or on ovenproof paper (4.000-4.500g of mixture for a 60x40 cm mould). A tasty alternative is to place walnut, almond or hazelnut pieces on the bottom of the moulds before pouring in the mixture. Bake at 180-190°C (traditional ovens) or 170-180°C (ventilated ovens) for 30-35 minutes.

Further detailed information for the preparation of chocolate muffins, "Margherita" cake with chocolate and sacher are to be demanded to our distributor.

#### INSTRUCTIONS

- to obtain brownies which will keep their softness for longer time, it is advisable to replace butter with seeds oil in the same dosage.

- to obtain brownies with more intense chocolate taste, it is advisable to add 150-200g of PEPITA chocolate at the end of the mixing operation.

For more detailed information please visit our website [www.irca.eu](http://www.irca.eu).

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



**TECHNICAL DENOMINATION**

semifinished product for baked pastries.