



BROWNIES

BROWNIE RECIPE

IRCA BROWNIES CHOC	g	1.000
COLD WATER	g	250
MELTED BUTTER (AT LOW TEMPERATURE)	g	300

Mix **IRCA BROWNIES CHOC** and water in a planetary mixer at medium speed with whisk or paddle for 2/3 minutes, then add the melted butter. Put the mixture in greased and floured molds or on parchment paper (for a 60x40 mold, use 4.000-4.500 gr of mixture). Bake at 189/190°C in a traditional oven or at 170/180°C in a ventilated oven for 30-35 minutes.

CHOCOLATE ICE-CREAM RECIPE

JOYQUICK EXTRA DARK CHOCOLATE	g	1.600
MILK	g	2.600
TOTAL	g	4.200
JOYCREAM DARK	g	As needed

Add **JOYQUICK EXTRA DARK CHOCOLATE** to the boiling milk , mix with hand blender and put in the batch freezer. Variegate with **JOYCREAM DARK** adding small pieces of brownies.