

# **BROWNIE POP**

## **BROWNIE ON A STICK**

DIFFICULTY LEVEL

BROWNIE MIXTURE		
INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 1000	In a planetary mixer with the paddle attachment, combine all the ingredients at medium speed for
WATER	g 250	2-3 minutes.
UNSALTED BUTTER 82% FAT - SOFTENED	g 300	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**

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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.

