

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.

