



## AMERICAN BROWNIES

### STEP 1

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#### INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 2.000
EGGS	g 450
WATER	g 240
UNSALTED BUTTER 82% FAT	g 800
ROUGHLY CHOPPED WALNUTS	g 400-500

#### PREPARATION

Mix the AMERICAN BROWNIES DOUBLE CHOCOLATE with water, eggs and melted butter in a planetary mixer with paddle or whisk with big wires for approx. 3 minutes at medium speed. Add 400-500 g nuts in pieces (or other dried fruit) and lay the dough onto a rectangular mould (60x40 cm) greased with oil and flour or covered with a backing paper. Bake at 200°C in a deck oven (about 25 minutes) or at 180°C (about 23 minutes) in rotating fan oven.