

# **CHOCO-ZEN**

## - BROWNIE BASE RECIPE:

INPRENIEW 12	
IRCA BROWNIES CHOC	g 1.000
WATER	g 250
UNSALTED BUTTER 82% FAT	g 250

# PREPARATION

Combine 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. Pour the mixture into a tray with baking paper, making a layer of 1 cm. Bake at 170-190°C for 20-25 minutes.

#### - BROWNIE BASE RECIPE:

LIQUID CREAM 35% FAT

INGREDIENTS		PREPARATION
MILK	g 750	Combine 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. Pour the mixture into tray with baking paper, making a layer of 1 cm. Bake at 170-190°C for 20-25 minutes.
GLUCOSE	g 40	
LILLY NEUTRO	g 85	
MINUETTO FONDENTE ECUADOR 70%	g 1.250	

g 1.500

# STEP 3

### **INGREDIENTS**

To Taste GRANELLA DI BISCOTTO To Taste

