



**BROWNIES
IN ELEGANCE**

Brownies

Whole Egg	345g
Brown Sugar	415g
Pâtissier Artisan Dark 70% Concentrate	150g
Unsalted Butter	390g
Flour T55	90g
Pâtissier Artisan Natural Cocoa Powder (10 - 12%)	25g
Pâtissier Artisan Dark 44% Chocolate Chips	230g

1. Mix and blanch Whole Egg and Brown Sugar.
2. Melt Unsalted Butter with Pâtissier Artisan Dark 70% Concentrate at 50°C and fold into first mixture.
3. Add in sifted Flour T55 with Pâtissier Artisan Natural Cocoa Powder (10 - 12%) and some nuts / fruits of your choice.
4. Bake at 170°C for 15 - 18 minutes depending on the shape.

Decorations

Pâtissier Artisan Dark 74% Couverture	200g
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1. Unmold and freeze the brownies.
2. Temper Pâtissier Artisan Dark 74% Couverture and pour in a piping bag without nozzle and open a very small hole.
3. Pipe very fine bands onto the surface. The chocolate is setting instantly allowing us to pipe several layers to create the desired effect.

