

Classic Brownie

Every patisserie creation has a story to tell

A small square of rich chocolate cake... that can be eaten by hand! Undoubtedly of American origin, the Brownie was created by the pastry chef of the Palmer House Hotel in Chicago (Illinois), at the request of its owner, Bertha Palmer. On the occasion of the 1893 Universal Exhibition, she requested a cake-like confection that was small enough to be included in boxed lunches.



COMPOSITION

For 1 tray 60x40 cm

1. Brownie

BROWNIE

Tegral Satin Yellow Moist	1500 g
Belcolade Noir Selection	600 g
Mimetic Incorporation	75 g
Oil	600 g
Eggs	450 g
Egg yolks	150 g
Inverted sugar	150 g

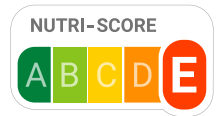
WORKING METHOD

- Melt the chocolate with the Mimetic in a microwave to 45 °C.
- In a mixing bowl with a paddle mix the **Tegral Satin Yellow Moist**, oil , eggs, egg yolks and inverted sugar for 3 min. at medium speed.
- Add the melted chocolate mix at 45 °C into the mixer and mix for another 2 min.
- Spread the full recipe into a frame 40x60 cm.
- Bake 25 to 30 min. at 170 °C.

Nutritional value per 100 g*

Energy	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
1,993 kJ / 478 kcal	29 g / 7.8 g	48 g / 34 g	1.76 g	5.2 g	0.79 g

* Indicative values based on theoretical calculations.



**puratos**
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