



- ✓ **rich chocolate flavor and aroma**
- ✓ **moist crumb, delicately crunchy crust**

CONFECTIONERY MIXES

# BROWNIE

## CONFECTIONERY MIX

*for production of Brownie chocolate cake*

**Brownie** is a mix for the production of distinctive in taste and strong chocolate cake, with a moist crumb, and at the same time a delicately crunchy crust. An unquestionable advantage of the mix is the simplicity of making the cake. It also features the ability to prepare a variety of assortments by introducing modifications to the basic recipe - the use of various additives makes that we can offer truly surprising varieties of **Brownie** dessert. Both classic and simple **Brownies**, as well as those with a varied recipe have one thing in common: they are insanely tasty! The **Brownie** mix is a guarantee of a very good quality of the finished product.

### DIRECTIONS FOR USE

100% of the mix without flour.

### STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

### PACKAGING

10 kg bag

**CAUTION:** The product may contain: eggs and derivatives, sesame.

  
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# BROWNIE

## ADVANTAGES

- ✓ addition of real chocolate
- ✓ deep chocolate color
- ✓ repeatable quality of the finished product
- ✓ easy preparation
- ✓ the possibility of preparing a variety of assortment and modification of the recipe depending on the additives used



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## RECIPES

### CONFECTIONERY MIXES

	BROWNIE	BROWNIE with nuts	BROWNIE with cream	BROWNIE with Dulce de leche / peanut butter / ganache	BROWNIE coconut candy bars in chocolate coating
BROWNIE Mix	1 000 g	1 000 g	1 000 g	1 000 g	1 000 g
Eggs	200 g	200 g	200 g	200 g	200 g
Oil	200 g	200 g	140 g	200 g	200 g
Water	100 g	100 g	100 g	100 g	100 g
Walnuts / hazelnuts	-	200 g	-	-	-
Cream 30%	-	-	60 g	-	-
Mixing	4'	4'	4'	4'	4'
COCO'S MIX	-	-	-	-	1 000 g
BEST CREAM mix	-	-	-	-	55 g
Whipped eggs whites	-	-	-	-	200 g
Sugar	-	-	-	-	100 g
Oil	-	-	-	-	25 g
Water	-	-	-	-	420 g
Mixing	-	-	-	-	4'
Dulce de leche	-	-	-	about 700 g	-
Peanut butter	-	-	-	about 500 g	-
Chocolate ganache	-	-	-	400 creams 30% + 600 chocolate	-

### BROWNIE basic recipe:

Mix all the dough ingredients to a uniform consistency with a horizontal frame mixer for about 3-4 minutes at slow speed. Spread the dough into a greased or paper-covered pan, up to a height of about 2 cm and bake at 180-200°C for 30-35 minutes.

### BROWNIE with nuts:

Mix all the dough ingredients to a uniform consistency with a horizontal frame mixer for about 3-4 minutes at slow speed. One minute before the end of mixing, add whole or chopped nuts. Spread the dough into a greased or paper-covered pan, up to a height of about 2 cm and bake at 180-200°C for 30-35 minutes.

### BROWNIE with cream:

The preparation method is the same as for BROWNIE basic recipe.

### BROWNIE with Dulce de leche / peanut butter / ganache:

The preparation method is the same as for BROWNIE basic recipe. After cooling, spread the dough with Dulce de leche, peanut butter or chocolate ganache, cut it and decorate as desired.

### BROWNIE coconut candy bars in chocolate coating:

**BROWNIE TOP:** The preparation method is the same as for BROWNIE basic recipe.

**COCONUT TOP:** Mix all the dough ingredients to a uniform consistency with a horizontal frame mixer for about 3-4 minutes at slow speed. Mix the dough gently with egg whites whipped with sugar and then spread into a greased or paper-covered pan up to a height of about 2 cm and bake at 180-200°C for 30-35 minutes. After cooling, place the coconut top on the brownie (you can use the coating to stick the layers together better) and cut into the desired shapes. Dip in chocolate glaze and leave to stiff with the coconut layer on the top.

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