

Health & Well-being Brownie

Every patisserie creation has a story to tell

In this new version, we have used our sugar reduced solutions, Tegral Satin Cream Cake Sugar Reduced and Belcolade Selection Noir Sugar Reduced. This recipe contains 38% less sugar than the Classic recipe and the Nutriscore achieved is a D (instead of E).



COMPOSITION & DECORATION

For 1 tray 60x40 cm

1. Brownie batter
2. Decoration



BROWNIE

Tegral Satin Cream Cake SR	1500 g
Belcolade Noir Selection SR	600 g
Mimetic Incorporation	75 g
Oil	600 g
Eggs	450 g
Egg yolks	150 g
Glucose	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 Cream Cake SR**, oil, eggs, egg yolks and glucose for 3 min. on 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 60x40 cm.
- Bake 25 to 30 min. at 170 °C.
- Spread a thin layer of **Belcolade Noir Selection SR** on a baking paper and cut square to the size of the brownie.



Nutritional value per 100 g*

Energy	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
1,970 kJ / 474 kcal	30 g / 9 g	40 g / 21 g	9.62 g	5.3 g	0.51 g

* Indicative values based on theoretical calculations.