

Creative Brownie

Every patisserie creation has a story to tell

Besides unexpected texture combinations, this recipe is also interesting in terms of taste with the almond gianduja created using our **PatisFrance Praliné Amande Doux 59%** together with 2 of our favorite **Belcolade Selection** Chocolates.



COMPOSITION

For 1 tray 60x40 cm

1. **Brownie CL**
2. **Almond Gianduja**

BROWNIE CL

Easy AF Brownie CL	200 g
Sugar	550 g
Cake flour	200 g
Aristo Cake	430 g
Whole Eggs	430 g
Belcolade Noir Selection C500/J CT	190 g
Glycerol	80 g
Potassium sorbate	4 g

ALMOND GIANDUJA

PatisFrance Praliné Amande Doux 59%	200 g
Belcolade Noir Selection CT 55%	100 g
Belcolade Lait Selection CT 35%	100 g

DECORATION



Nutritional value per 100 g*

Energy	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
2,018 kJ / 483 kcal	27 g / 12 g	52 g / 40 g	3.33 g	6.5 g	0.47 g

* Indicative values based on theoretical calculations.

WORKING METHOD

- Mix the eggs at slow speed, and the **Easy AF Brownie CL** for 1 min. at low speed.
- Melt the margarine and the chocolate in the microwave up to 45 °C.
- Add to the previous preparation for 1 min. at low speed and for 3 min. at high speed.
- Spread out in a tray 40x60 cm.
- Bake for 28 min in a deck oven at 170 °C top and 170 °C bottom temperature, with closed damper.

WORKING METHOD

- Mix all ingredients together and pipe at 28 °C on the brownie bar.

WORKING METHOD

- Cut the roasted almonds in big pieces and sprinkle them on the gianduja.

