

Sustainable Brownie

Every patisserie creation has a story to tell

Cacao-Trace is far more than simply a program or a brand. It's an entire community which stretches from the cocoa plantation to chocolate fans around the world, all united by the belief that a focus on taste is the only way to achieve sustainable chocolate. You and your customers can have a direct, positive impact on the lives of our cocoa farmers by choosing Cacao-Trace and sharing the Chocolate Bonus with them.



COMPOSITION

For 1 tray 60x40cm

1. Brownie CL

BROWNIE CL

Tegral Brownie CL	1,500 g
Eggs	675 g
Mimetic Incorporation	675 g
Belcolade Noir Selection CT	300 g

WORKING METHOD

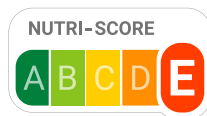
- Recipe for 1 frame 60x40 cm.
- Melt the chocolate and **Mimetic Incorporation** in a microwave up to 45 °C.
- Mix the eggs and **Tegral Brownie CL** for 1 min. and add the melted chocolate mix.
- Mix for another 4 min.
- Pour into a 60x40 cm frame and bake for 22 - 25 min. at 170/180 °C with a closed damper.



Nutritional value per 100 g*

Energy	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
1,921 kJ / 460 kcal	26 g / 13 g	49 g / 40 g	3 g	6 g	0.62 g

* Indicative values based on theoretical calculations.




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