

Mimetic

# Crownies



## Did you know...

The origin of brownies dates back to an 1893 request by Bertha Palmer to the chef of her husband's Palmer House Hotel in Chicago to create a bite-sized cake for ladies. We've brought the chocolate brownie right up to date in this 21<sup>st</sup> century crispy croissant version!

Source : <http://mentalfloss.com/article/60017/who-invented-brownie>



## Ingredients

### Dough ingredients

	g	%
Flour	1000	100
Water ±	460	46
Salt	20	2
Sugar	80	8
Yeast	50	5
Cocoa powder	60	6
<b>Sapore Carmen</b>	50	5
<b>Mimetic Incorporation</b>	50	5
<b>S500 CL</b>	15	1,5
<b>Mimetic Lamination</b>	500	50

**Filling** (bake 18 min. at 180°C for a full tray)

### Tegral Satin Brownie CL

Mix	1000
Eggs	450
Butter	450
<b>Belcolade C501U</b>	200

### Anglaise cream

Milk	250
Cream 35%	250
4 egg yolks	
Sugar	80
1 vanilla pod	

### Syrup

Sugar	500
Water	500
1 vanilla pod	

## Working method

### Mixing

Mixing spiral	4 min. slow speed - 4 min. fast speed
Dough temperature	18°C
Freezing	30 min. at -20°C
Lamination	1 double fold and 1 single fold
Cooling	30 min. at 4°C

### Make up

Make up	Roll out at 2,7 mm. Cut triangles of 25x9 cm, place a piece of brownie (10 g) and a chocolate stick then roll into croissant of 50 g.
Final fermentation	120 min. at 28°C - R.H. 85%

### Before baking

Brush with **Sunset Glaze**

### Baking

Oven temperature	210°C in deck oven with initial steam
Baking time	17 min.

### After baking

Glaze with syrup. Decorate with **Deli Caramel** (with 1% sea salt), chunks of brownies and pieces of pecan nuts. Then add a pipette (4 ml) of crème anglaise on top.

### Special ingredients to foresee

**Sunset Glaze**, cocoa powder, **Tegral Satin Brownie CL**, **Belcolade Noir C501U**, **Deli Caramel**, pecan nuts, chocolate sticks.