



BROWNIE

Brownie

Flour Type 45	200g
Salt	2.5g
Unsalted Butter	280g
Pâtissier Artisan Dark 58% Chocolate	140g
Pâtissier Artisan Cocoa Mass	45g
Sugar	175g
Vanilla Paste	6g
Eggs	5 Nos.
Pâtissier Gourmand Dark Compound Coating	As Desired

1. Melt Pâtissier Artisan Dark 58% Chocolate, Pâtissier Artisan Cocoa Mass, Butter and Salt together before adding Vanilla Paste.
2. Whip the Sugar & Eggs until fluffy, add in the chocolate mixture and fold in Flour T45.
3. Bake at 170°C for 15 to 20 minutes.
4. Melt Pâtissier Gourmand Dark Compound Coating before dipping the brownies.



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