

BROWNIE

Balanced mix for the making of brownie



PRODUCT ADVANTAGES

- > A mix for preparing melt-in-the-mouth brownies packed with chocolate.
- > Can be labelled "butter" if the recommended recipe is used.
- > Ideal for producing a multitude of brownie recipes (pecan nut brownie, white chocolate brownie, coconut brownie, orange brownie, dried banana brownie, etc.) in boutique.
- > Source of fibre.



TIPS

- Do not hesitate to add it to your snacking range by offering it as a dessert in your meal deals.
- For an even more premium appearance, sprinkle with Moul-Bie Neige décor (10915).
- Make a variety of formats depending on the usage (family-sized or individual portions).

simplifiez votre quotidien

Moul-Bie



BROWNIE



1 000 g

Brownie



125 g

Water



140 g

Whole fresh eggs



250 g

Melted butter



150 g

Chocolate chips

Preparation

Put all the ingredients into the mixer.
Mix in 1st speed with the leaf paddle for 2 min.
Scrape the edge of the bowl clean and mix for a further 2 min. in 1st speed.
Pour the dough into a mould lined with baking paper (35 x 25 cm mould).
Leave to rest for at least 15 min.



Deck oven: 25 min.

200°C (+/- 20°C)

Fan assisted oven: 20 min.

170°C (+/- 20°C)

All times stated must be adapted depending on the equipment used.

Ingredients

Sugar - **Wheat** flour - Premium glazing dark chocolate 9% (cocoa mass, sugar) - Fat-reduced cocoa powder - Salt.

May contain egg, soya, milk, sesame seeds and nuts.

Nutrition declaration

per 100 g of mix

Energy (kJ)	1 672
Energy (kcal)	396
Fat (g)	5,7
of which saturates (g)	3,4
Carbohydrate (g)	78,8
of which sugars (g)	58,3
of which starch (g)	20,4
Fibre (g)	4,5
Protein (g)	5,0
Salt (g)	0,50



TOGETHER FOR
TASTE