

X-mas Brownies using IREKS BROWNIE



Recipe for 1 tray of 60 x 40 cm

Batter:

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|---------------------|-----------------|
| IREKS BROWNIE | 2.000 kg |
| Vegetable oil | 0.400 kg |
| Water | 0.600 kg |
| Total weight | 3.000 kg |

Mixing time: approx. 3 minutes, slow

Instructions for use: Mix the ingredients until smooth. After the mixing time, spread the batter evenly on a greased tray and bake.

Baking temperature: 200° C

Baking time: 25 – 30 minutes

Cream:

| | |
|-------------------------|----------|
| Cream | 0.400 kg |
| Coating, white, chopped | 0.800 kg |

| | |
|---------------------|-----------------|
| Butter, soft | 0.400 kg |
| Total weight | 1.600 kg |

Instructions for use: For the cream, boil the cream, pour over the chopped coating, add food colouring and mix until smooth. After cooling, whip with the butter. Decorate the brownie with the cream as desired and subsequently divide into 6 cm wide and 10 cm high triangles. Decorate as desired.

Decoration: e.g. Christmassy decoration, half chocolate sticks or wooden sticks