

X-mas Brownies using IREKS BROWNIE

(Recipe for 1 tray of 60 cm x 40 cm)

Batter:

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

Mixing time: approx. 3 minutes, slow

Baking temperature: 200° C

Baking time: 25 – 30 minutes

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

Cream:

Cream	0.400 kg
Coating, white, chopped	0.800 kg

<u>Butter, soft</u>	0.400 kg
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Total weight	1.600 kg

RECIPE SERVICE

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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

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