



IREKS

BROWNIE

Including SACHER CAKE recipe



Premium improvers
Bread mixes
Confectionery mixes
Organic & Gluten-free products
Kosher & Halal products
Sourdoughs & Malts

German for quality since 1856



IREKS



Brownies

Sacher Cake

IREKS BROWNIE	3.500 kg
Vegetable oil	0.700 kg
Water, cold	1.050 kg
Total weight	5.250 kg
Walnuts (optional)	0.520 kg

Mixing time: 2 - 3 minutes
 Baking temperature: 180° C - 190° C
 Baking time: 20 - 25 minutes

Instructions for use:

Mix all the ingredients together into a smooth batter. If desired, add the walnuts at the end of the mixing time. Spread the batter on a tray and bake. After cooling, cover with chocolate icing and if desired, decorate with pieces of walnut.

(Recipe for 4 cakes of ø 18 cm)

IREKS BROWNIE	1.000 kg
Whole egg	0.500 kg
Butter, soft	0.350 kg
Baking powder	0.010 kg
Water	0.200 kg
Total weight	2.060 kg

Filling:

Apricot jam 0.600 kg

Beating time: 2 - 4 minutes (using a whisk)
 Scaling weight: 0.500 kg
 Baking temperature: 180° C, with closed damper
 Baking time: 45 - 50 minutes

Instructions for use:

Beat all the ingredients on fast speed. Fill the batter into the cake hoops and bake. After cooling, cut the bases once, fill and spread with apricot jam. Then cover the bases with dark chocolate or ganache and decorate as desired.