

Chocolate Brownies

using IREKS BROWNIE



Recipe for one tray of 60 x 40 cm

Batter:

IREKS BROWNIE	3.500 kg
Vegetable oil	0.700 kg
Water (cold)	1.050 kg
Total weight	5.250 kg

Mixing time: 2 – 3 minutes

Instructions for use: Slowly mix the ingredients of the batter until smooth and spread evenly on a greased tray and bake.

Baking temperature: 180 – 190° C

Baking time: 20 – 25 minutes

Chocolate creme:

Cream	0.600 kg
Coating, whole milk, chopped	0.600 kg
Coating, plain, chopped	0.400 kg
Total weight	1.600 kg

Instructions for use: For the chocolate creme, boil the cream, pour over the chopped coating and mix until smooth. Subsequently, spread evenly on the cooled brownie and put in a cool place. After cooling, cut into squares of 6.5 x 6.5 cm each.