BROWNIES

Such a treat...

TOPPING SWEET AND SALTY

Ingredients for roughly 28 servings (based on a tray GN 1/1):

400 g butter

840 g dark chocolate

200 g flour

440 g sugar (can proportionally be replaced by 150g Muscovado sugar)

130 g cocoa powder

9 eggs

12 g baking soda

1 pinch of salt

Topping:

Mini marshmallows

Salted peanuts

Salted mini pretzels

Chocolate lentils

PREPARATION:

With peanuts, marshmallows, almonds, chocolate ... or traditional pure brownies. Brownies are a sweet snack for anybody and any occasion.

Preparation:

Melt butter with chocolate, stir in the sugar and let the mixture cool down.

Beat the cooled chocolate mass with the eggs until frothy.

Mix the flour with cocoa powder, baking soda and salt.

Then stir in the flour mixture to get a dough.

Tip: Use a rubber scraper or wooden spoon, no mixer.

When using a granite-enamelled GN tray: Grease the tray and sprinkle with a little flour or breadcrumbs.

Pour the dough into the greased tray and sprinkle with the topping if you like.

Set combi steamer to 165°C convection mode, pre-heating function on, full fan speed, active dehumidification. Bake for 25 minutes.

Make sure to let the brownies cool down before portioning, preferably overnight.