

Supreme chocolate brownie

INGREDIENTS

DOUGH

1000 g	ALFAPRO BROWNIE	220 g	BUTTER
120 g	DARK CHOCOLATE 48% NE ALFAPRO	60 g	SUGAR
200 g	BALTICOVO LIQUID EGG	100 g	WATER
200 g	SOUR CHERRY IN GEL 65% ALFAPRO		

GLAZE

300 g	DARK CHOCOLATE 48% NE ALFAPRO	300 g	ALFAPRO CREAM 33%
100 g	BUTTER	15 g +	DRY GELATINE + WATER FOR SOAKING
70 g	COINTREAU FLAVOURING	75 g	
70 g	SUGAR	700 g	ALFAPRO CREAM 33%

FILLING

500 g	SOUR CHERRY IN GEL 65% ALFAPRO
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A METHOD OF PREPARING

- 1 Melt the chocolate and the butter, add the remaining ingredients (except the nuts) and mix with a flat mixing paddle for 4 minutes at a medium speed. Add the nuts. Spread onto a baking tray and bake for 40 - 50 minutes at 170-180 degrees Celsius.
- 2 Once cooled, spread the top surface with the sour cherry in gel.
- 3 Melt the chocolate, cream and butter, add the gelatine and the Cointreau flavouring (temperature: 25 - 35 degrees Celsius). Lightly whisk the remaining cream and sugar separately.
- 4 Combine the two masses, stirring gently, then pour onto the previously prepared brownie top and refrigerate until set. Serve in any form, preferably topped with a chocolate-like glaze.



Bon appétit!

Smacznego



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: **savpol@savpol.pl**

