







Ambient



**CATEGORY** 

Patisserie



**OCCASION** 

Christmas



FINISHED PRODUCT

Brownie, Confectionery, Sweet Good

## **CHOCOLATE BROWNIE STACK**

## **INGREDIENTS**

**Group : Brownie** 

 Fudgy Brownie Mix
 1.500

 Water
 0.300

 Vegetable oil
 0.300

Total Weight: 2.100

**Group: Assembly/Decoration** 

IngredientKGRich Chocolate Fudgice0.150Raspberry Millionaires Caramel PF0.050

Total Weight: 0.200

## **METHOD**

Brownie





- 1. Add all ingredients into a bowl fitted with a beater.
- 2. Mix for 3 minutes on low speed.
- 3. Scrape down.
- 4. Mix for 1 minutes on low speed.
- 5. Scale at 450g into small rectangle foils.
- 6. Bake at 180°C for 30-32 minutes.

## Assembly / Decoration

- 1. Top one brownie tray with a layer of **Raspberry Millionaires Caramel.**
- 2. Place another layer of brownie on top.
- $3. \ \ \, \text{Flood the stack with warmed } \underline{\text{\bf Rich Chocolate Fudgice.}}$
- 4. Cut into 3cm squares.