



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Brownie

# CHOCOLATE ORANGE BROWNIE

## INGREDIENTS

### Group : Brownie

Ingredient	KG
<a href="#">Fudgy Brownie Mix</a>	12.500
Water	2.500
Vegetable oil	2.500
<a href="#">RTU Orange Cream Filling</a>	2.250
<b>Total Weight:</b>	<b>19.750</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">RTU Orange Cream Filling</a>	2.250
Orange chocolate segments x 225	-
<b>Total Weight:</b>	<b>2.250</b>

## METHOD

### Brownie

1. Add all ingredients (excluding [RTU Orange Cream Filling](#)) 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 1.150kg into rectangle foils.

6. Inject 15 x 10g [RTU Orange Cream Filling](#) into each foil (3 rows of 5).
7. Bake at 165°C for 50-55 minutes.

**Assembly/Decoration**

1. Once cooled, pipe 15 x 10g [RTU Orange Cream Filling](#) onto each foil (3 rows of 5).
2. Place 1 orange chocolate segment onto each orange cream bulb.