



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Brownie, Confectionery

DARK CHERRY BROWNIE

INGREDIENTS

Group : Brownie

Ingredient	KG
Fudgy Brownie Mix	10.000
Water	2.000
Vegetable oil	2.000
Fruit Filling - Dark Cherry 70%	4.650
Total Weight:	18.650

Group : Assembly / Decoration

Ingredient	KG
Fruit Filling - Dark Cherry 70%	4.650
Grated chocolate	-
Fresh cherries	-
Total Weight:	4.650

METHOD

Brownie

1. Add [Fudgy Brownie Mix](#), water and oil into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for 2 minutes on slow speed.

5. Scale at 900g into a rectangular foil tray.
6. Inject with 15 x 20g of [Fruit Filling - Dark Cherry 70%](#) into the brownie mix.
7. Bake at 180°C for 45 minutes.

Assembly/Decoration

1. Once cooled, pipe 15 x 20g of [Fruit Filling - Dark Cherry 70%](#) onto the brownie.
2. Cut into squares.
3. Top with grated chocolate and fresh cherries.