



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Brownie

EASTER BROWNIE NESTS

INGREDIENTS

Group Brownie

Ingredient

[Fudgy Brownie Mix](#)

Water

Vegetable oil

KG

1.000

0.200

0.200

Total Weight: 1.400

Group Decoration

Ingredient

Renshaw Chocolate Ganache

[Millionaires Caramel](#)

Small Chocolate Eggs

KG

0.350

0.700

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Total Weight: 1.050

METHOD

Brownie

1. Place all Brownie ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 2 minutes on slow speed.
5. Scale at 40g into a greased mince pie baking tray.

6. Bake at 165°C for approx. 20 minutes.

Assembly/Decoration

1. In a bowl gently soften the Millionaires Caramel to a piping consistency.
2. Using a plain piping nozzle, pipe a 20g bulb of Millionaires Caramel into the centre of the brownie.
3. In a bowl soften the Chocolate Fudgice to a piping consistency.
4. Using a plain piping nozzle, pipe a 10g bulb of the Chocolate Fudgice into the centre of the Millionaires Caramel.
5. Place to small chocolate eggs into the Chocolate Fudgice to finish.