



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Brownie

EASTER LOADED BROWNIE

INGREDIENTS

Group Cake

Ingredient	KG
Fudgy Brownie Mix	1.000
Water	0.200
Vegetable oil	0.200
Small Chocolate Eggs	0.140
Total Weight:	1.540

Group Decoration

Ingredient	KG
Renshaw Chocolate Ganache	0.400
Small Chocolate Eggs	0.070
Total Weight:	0.470

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. Gently fold in the small chocolate eggs.

6. Scale at 1400g into a 30cm round tin or case.
7. Bake at 165°C for approx. 40 minutes.

Assembly/Decoration

1. In a bowl soften 300g of the Chocolate Fudgice to a spreading consistency.
2. Spread the Chocolate Fudgie over the cooled brownie ensuring a good covering.
3. Scatter crushed small chocolate eggs over the top.
4. In a bowl melt the remaining 100g of Chocolate Fudgice to a pipeable consistency.
5. Spin the whole brownie with the melted Chocolate Fudgice.
6. Cut as desired once set.