



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Brownie

# FRESH FRUIT BROWNIE

## INGREDIENTS

### Group : Brownie

Ingredient	KG
<a href="#">Fudgy Brownie Mix</a>	12.500
Water	2.500
Vegetable oil	2.250
<a href="#">RTU Cream Filling</a>	2.250
<a href="#">Fruit Filling</a>	3.375
<b>Total Weight:</b>	<b>22.875</b>

### Group : Assembly/Decoration

Ingredient	KG
Fresh fruit	-
<a href="#">Chockex - Dark or White</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

### Brownie

1. Add all ingredients (excluding [RTU Cream Filling](#) and [Fruit 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 into foils at:
  1. 1.150kg for RTU Cream Filling option
  2. 1.075kg for Fruit Filling option
6. Inject:
  1. 15 x 10g **RTU Cream Filling** into each foil (3 rows of 5).
  2. 15 x 15g **Fruit Filling** into each foil (3 rows of 5).
7. Bake at 165°C for 50-55 minutes.

**Assembly/Decoration**

1. Finish with sliced fresh fruit and spun Chockex **Dark** or **White**.