



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**FINISHED PRODUCT**

Brownie

# MILLIONAIRES BROWNIE SANDWICH

## INGREDIENTS

### Group : Brownie

Ingredient	KG
<a href="#">Fudgy Brownie Mix</a>	12.500
Water	2.500
Vegetable oil	2.250
<b>Total Weight:</b>	<b>17.250</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Millionaires Caramel</a>	2.725
<a href="#">Chockex - Dark</a>	-
<b>Total Weight:</b>	<b>2.725</b>

## METHOD

### Brownie

1. Add all ingredients 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 80g into greased muffin trays.
6. Bake at 165°C for 25-30 minutes.

#### Assembly/Decoration

1. Using a piping bag, deposit 15g of warmed [Millionaires Caramel](#) in between 2 brownie rounds.
2. Using a piping bag, deposit 10g of warmed [Millionaires Caramel](#) onto the centre of the top brownie round.
3. Finish with spun melted [Chockex - Dark](#).