



CHOCOLATE BROWNIES WITH CANDIED ORANGE AND MARCONA ALMONDS



QimiQ BENEFITS

- Cakes remain moist for longer
- Icing does not break on cutting
- Quick and easy preparation



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easy

INGREDIENTS FOR 1 BAKING TRAY

420 g	QimiQ Classic
500 g	Butter, softened
1220 g	Granulated sugar
300 g	Whole egg(s)
250 g	Cocoa powder
820 g	All purpose flour
10 g	Salt
400 g	Glucose
10 g	Vanilla extract
160 g	Marcona almonds, chopped
100 g	Candied orange peel, finely sliced

FOR THE GANASH

350 g	QimiQ Classic
50 g	Glucose
230 g	Bittersweet chocolate 68 % cocoa

METHOD

1. Preheat the baking oven to 175°C (conventional oven).
2. Melt the QimiQ Classic over steam with the butter, sugar, salt, glucose and vanilla extract. Quickly whisk in the eggs.
3. Mix the cocoa powder with the flour and quickly fold into the QimiQ mixture. Fold in the chopped almonds and candied orange peel.
4. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 35-40 minutes. Allow to cool.
5. For the chocolate glazing: melt the QimiQ Classic over steam with the glucose and chocolate.
6. Glaze the brownies with the chocolate glazing and cut into pieces.