



GLUTEN FREE BROWNIES



QimiQ BENEFITS

- Brownies remain moist for longer
- Quick and easy preparation
- Gluten free



20



easy

Tips

Decorate with chocolate decorations.

Almonds can be used instead of hazelnuts.

INGREDIENTS FOR 1 BAKING TRAY

125 g	QimiQ Cream Base
4	Egg white(s)
70 g	Sugar
8	Egg yolk(s)
175 g	Butter, melted
300 g	Dark chocolate (40-60 % cocoa), melted
50 g	Corn flour / starch
80 g	Hazelnuts, whole

METHOD

1. Preheat the oven to 145 °C (conventional oven).
2. Whisk the egg whites with the sugar until stiff.
3. Mix the QimiQ Sauce Base with the egg yolks until smooth. Mix in the melted butter and fold in the melted chocolate.
4. Alternately fold in the whisked egg whites and corn starch.
5. Spread the mixture onto a baking tray lined with baking paper and arrange the hazelnuts on top. Bake in the preheated oven for approx. 20 minutes.