



# 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 1/1 BAKING TRAY (FOODSERVICE)

<b>250 g</b>	QimiQ Cream Base
<b>8</b>	Egg white(s)
<b>140 g</b>	Sugar
<b>16</b>	Egg yolk(s)
<b>350 g</b>	Butter, melted
<b>600 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>100 g</b>	Corn flour / starch
<b>160 g</b>	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. Fold in the whisked egg whites alternately with the 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.