



CHOCOLATE BROWNIES



QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Saves time and resources



15



easy

INGREDIENTS FOR 1 BAKING TIN 23 X 7.5 X 2 INCHES

105 g	QimiQ Classic
187 g	Dark chocolate (40-60 % cocoa)
112 g	Butter
262 g	Sugar
300 g	Whole egg(s)
15 g	Vanilla sugar
pinch(es)	Salt
150 g	AP Flour
5 g	Baking powder
150 g	Hazelnuts

METHOD

1. Preheat the oven to 390° F. Grease the tin and dust with flour.
2. Melt the chocolate, butter and QimiQ Classic in a hot water bath and stir until completely smooth. Put to one side and allow to cool down slightly.
3. Whisk the sugar, egg, vanilla sugar and salt together with a hand mixer until creamy. Add the chocolate mixture and mix well.
4. Carefully add the flour to the mixture, do not over mix.
5. Fold in the grated hazelnuts.
6. Pour the mixture into the baking tin and bake in the hot oven for approx. 25 minutes or until firm to the touch.
7. Allow to cool completely and portion.