



# CHOCOLATE BROWNIES WITH CANDIED ORANGE AND MARCONA ALMONDS



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 1 BAKING TRAY

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

## FOR THE GANASH

<b>350 g</b>	QimiQ Classic
<b>50 g</b>	Glucose
<b>230 g</b>	Bittersweet chocolate 68 % cocoa

## METHOD

1. Preheat the baking oven to 350°F (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 Marcona 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.