



CHOCOLATE BROWNIES



QimiQ BENEFITS

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

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easy

Tips

For a large baking tray, double the amount of the ingredients.

INGREDIENTS FOR 1 SMALL BAKING TRAY

250 g QimiQ Sauce Base

250 g Butter, softened

200 g Sugar

5 g Salt

150 g Honey

250 g Chocolate

3 Egg(s)

60 g Cocoa powder

250 g Flour, plain

FOR THE CHOCOLATE ICING

125 g QimiQ Classic

200 g Couverture /chocolate icing

METHOD

1. Preheat a baking oven to 350 °F (conventional oven).2. Melt the QimiQ Sauce Base together with the butter, sugar, salt, honey and chocolate over steam. Add the eggs and mix well. 3
- Mix the cocoa powder with the flour and quickly fold into the QimiQ mixture.4. Spread the mixture 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 icing: melt the QimiQ Classic. Remove from the heat, add the couverture and whisk until dissolved. 6
- Glaze the brownies with the chocolate icing and cut into pieces.