



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 AP 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.