

BROWNIE POMEGRANATE CRISPS

INGREDIENTS

Group Brownie

Ingredient	KG	%
BAKELS CHOCOLATE LAVA CAKE MIX	0.076	100.00
Water	0.032	42.00
Oil	0.040	53.00
BAKELS LES FRUITS 50% POMEGRANATE	0.013	17.50
FINO DARK CHOCOLATE BUTTONS (chopped)	0.018	25.00
BAKELS LES FRUITS 50% POMEGRANATE	0.018	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.010	-
Total Weight:		0.207

Yield: 1 square pan (9" x 9")

METHOD

How to do it:

Brownie:

1. Combine Bakels Chocolate Lava Cake Mix, water, and oil in a mixing bowl at 1st speed for 1 minute.
2. Scrape down and mix for another 2 minutes on top speed.
3. Cover Fino Dark Chocolate Buttons with cake flour and fold this in the batter.
4. Fold in Les Fruits Pomegranate 50% (1).
5. Deposit batter in a greased and lined 9" x 9" square pan.
6. Swirl Les Fruits Pomegranate 50% (2) on top.
7. Bake at 150°C for 1.5 hours.
8. Cool and break into smaller pieces.
9. Drizzle with Heat & Pour White Chocolate Truffle.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Brownie