

ESPRESSO BROWNIE FRENCH MACARON WITH VANILLA FILLING

OVERVIEW

19-103

INGREDIENTS

Group Brownie

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.540	100.00
All Purpose Flour	0.060	11.11
Refined Sugar	0.105	19.44
Eggs	0.075	13.89
Oil	0.111	20.56
APITO COOKING CHOCOLATE	0.225	41.67
Walnuts	0.100	18.52
APITO EXPRESSO PASTE	0.060	11.11
Total Weight:		1.276

Group French Macaron

Ingredient	KG	%
Almonds (finely ground)	0.150	100.00
Powdered sugar	0.150	100.00
White Sugar	0.150	100.00
Egg white	0.090	60.00
Total Weight:		0.540

Group Filling

Ingredient	KG	%
BAKELS VANILLA CREAM	0.600	100.00
Total Weight:		0.600

Yield: 24 sandwich cookies

METHOD

How to do it:

Brownie:



DISPLAY CONDITIONS

Frozen



CATEGORY

Pastries



FINISHED PRODUCT

Brownie, Confectionery, Cookies,
Dessert

1. Blend water, oil and eggs in mixing bowl. Add Premier Chocolate Muffin Mix, sugar, all purpose flour, Apito Espresso and melted Apito Cooking Chocolate and mix using a paddle on low speed for 30 seconds.
2. Deposit batter in greased 9x9-inch pan.
3. Bake for 45-50 minutes at 160°C. Do not overbake. Fresh-baked brownies appear under baked but will set once cool.
4. Cool completely before cutting.
5. Cut into round shapes, same as the size of the macarons.
6. Punch a hole at the center.
7. Set aside.

French Macaron:

1. In a bowl, mix sifted powdered sugar and ground almonds.
2. Beat egg whites until it forms medium peak meringue, gradually add the refined sugar.
3. Fold in meringue into the almond flour mixture.
4. Pipe into desired size.
5. Rest for about 25 – 30 minutes.
6. Bake 140°C about 15 minutes.

Assembly:

1. Pipe about 40g Vanilla Cream onto prepared brownie piece.
2. Sandwich with French macaron.
3. Freeze.