

ESPRESSO BROWNIE ICE CREAM

INGREDIENTS

Group Brownie

Ingredient	KG	%
All Purpose Flour	0.030	20.00
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.150	100.00
Sugar	0.032	21.00
Eggs	0.025	16.50
Water	0.036	24.00
Oil	0.036	24.00
Total Weight:		0.309

Group Ice Cream

Ingredient	KG	%
All Purpose Cream	1.200	-
CREMESS SUPERIOR	0.600	-
Water	0.600	-
APITO EXPRESSO PASTE	0.090	-
Total Weight:		2.490

METHOD

How to do it:

Brownie

1. Combine all ingredients in a mixing bowl.
2. Mix on low speed for 1 minute using a paddle.
3. Scrape down.
4. Mix on medium speed for 3 minutes.
5. Mix on low speed for 1 minute.
6. Deposit batter in 8" x 8" square pan.
7. Bake at 180°C for 30-40 minutes.
8. Cool and cut in cubes.

Ice Cream:

1. Combine Cremess Superior and cold water then whip for 3 minutes at high speed. Fold-in Apito Espresso Paste. Set aside.
2. Warm the cream then fold in previously whipped Cremess Superior and cubed brownie.
3. Deposit in a container and freeze.



DISPLAY CONDITIONS

Frozen



CATEGORY

Desserts, Ice creams



FINISHED PRODUCT

Dessert