

Vegan and gluten free Brownies



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Giancarlo Alosa



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PREPARATIONS AND INGREDIENTS

Yield: 10 pcs

BROWNIE

- 400 g **Pro intense Dark Chocolate 60%**
Icam Professional Code 8323
- 300 g Whole rice flour
- 240 g Brown sugar
- 100 g Almonds
- 80 g **National Arriba Cocoa Powder 22/24**
Single-Origin Agostoni Code 4621
- 800 g Plant based milk
- 16 g Baking yeast
- 4 g Cinnamon
- 1 Vanilla bean
- 2 g Salt

PROCEDURE AND ASSEMBLY

BROWNIE

Preheat the oven at 180 ° C, in static mode.
 In a large bowl, mix the dry ingredients: rice flour, National Arriba Cocoa Powder, yeast, salt, cinnamon, vanilla, sugar. Melt the Pro Intense Dark Chocolate in a bain-marie. Pour the milk into the bowl of dry ingredients, mixing with a whisk. Add the melted Pro Intense Dark Chocolate and mix very well, until the mixture is smooth and homogeneous. Pour everything into a mould and cook at 180 ° C for 15 minutes.

PRODUCT SELECTIONS



Pro Intense Dark Chocolate 60% Icam Professional

The special balance between cocoa paste and sugar provides its intense character. A distinct and lingering cocoa taste, bitter and delicately cacaotè, controlled acidity, with delicate fresh and dried fruit aromas.



National Arriba Cocoa powder 22/24 Single-Origin Agostoni

Intense aromatic profile with persistent cocoa notes enhancing the pure taste of the single-origin cocoa.