

# KOMPLET Gourmet Brownies

PREMIX FOR TYPICAL AMERICAN-STYLE BROWNIES WITH A MOIST DENSE CRUMB AND AN EXCELLENT SHELF LIFE.



*Bake the best with something good!*



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## Gourmet Brownies

<b>KOMPLET Gourmet Brownies</b>	1.000 g
Butter, liquid	400 g
Eggs	400 g
Chopped hazelnuts or walnuts	250 g
Total weight	2.050 g

**Yield:** 1 tray 60/20  
80 pieces of 3 x 5 cm

You can improve the shelf life if you cut the baked Gourmet Brownies into pieces and cover them entirely with e.g. chocolate.

### Method:

Mix all ingredients slowly with a wide-wired whisk or beater and spread onto a 60 x 20 cm baking tray lined with baking paper.

**Mixing time:** 3 minutes  
**Baking temperature:** 180° C  
**Baking time:** approx. 25 minutes

When cool, coat e.g. with **KOMPLET Kiddy Choco** and cut into 3 x 5 cm pieces.

### Master Tip:

MAKE SURE THE BUTTER YOU INCORPORATE IS LIQUID OR AT LEAST REALLY SOFT.  
MIX THE INGREDIENTS SLOWLY, DO NOT AERATE THE BATTER.



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