



# AMERICAN BROWNIES

🏠 Basic level

## AMERICAN BROWNIE DOUBLE CHOCOLATE

	2.000g
eggs	450g
water	240g
unsalted butter 82% fat	800g
roughly chopped walnuts	400-500g

Mix the AMERICAN BROWNIES DOUBLE CHOCOLATE with water, eggs and melted butter in a planetary mixer with paddle or whisk with big wires for approx. 3 minutes at medium speed. Add 400-500 g nuts in pieces (or other dried fruit) and lay the dough onto a rectangular mould (60x40 cm) greased with oil and flour or covered with a backing paper. Bake at 200°C in a deck oven (about 25 minutes) or at 180°C (about 23 minutes) in rotating fan oven.