

# Chocolate brownies

Cuisine: Czech

Food category: Desserts



Author: Vlastimil Jaša

Company: Retigo



## Program steps

Preheating: 205 °C

1 Hot air 100 % Termination by time 00:20 hh:mm 170 °C + 90 %

## Ingredients - number of portions - 10

Name	Value	Unit
butter soft	250	g
cocoa	90	g
chicken eggs	2	pcs
caster sugar	400	g
plain wheat flour	300	g
baking powder	12	g
dark chocolate 70%	120	g
butter soft	30	g

## Directions

1. Melt the butter, remove it from the heat and stir in the cocoa powder.
2. Beat the eggs until foamy, add sugar and beat thoroughly again. Then stir in the cocoa mixture.
3. Sprinkle flour and mix it together with the chopped chocolate into the mixture.
4. Pour the batter into a greased enameled GN. Bake in a preheated combi oven on the above program, the body must be supple, not dried out and dense.

## Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	571 kJ
Carbohydrate	66.8 g
Fat	29.7 g
Protein	6.5 g
Water	0 g

## Recommended accessories



Enameled GN container