

# 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 from the heat and mix in the cocoa powder.
2. Whisk the eggs until frothy, add the sugar and whisk thoroughly again. Then mix in the cocoa mixture.
3. Add the flour and, along with the chopped chocolate, mix into the batter.
4. Pour the batter into a greased enameled GN. Bake in a preheated combi oven on the specified program, the cake must be moist, 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