



BROWNIE PUMPKIN

COMPOSITION

For ... Brownies

1. Brownie Pumpkin

1000 g Dawn Fudgy Brownie Mix

250 g Hot water

50 g Dawn Chocolate Spread and Glosy

Optional

Macademia nuts

Spices

2. Decoration

40 g Dawn Décorgel Plus Neutral

Orange colorant

Green colorant



WORKING METHOD

1. Brownie Pumpkin

Mix all ingredients together using the paddle attachment .

Mould 100 g dough in a pumpkin shape.

BAKE TEMPERATURE: 160°C

BAKING TIME: 27 minutes

Allow to cool

Carve a hole at the bottom of the pumpkin and fill it with the chocolate spread and gloss.

2. Decoration

Mix 30 g decorgel with the orange colorant.

Mix 10 g decorgel with the green colorant.

Re -heat at 30°C the orange colored decorgel and coat the pumpkin shape.

Re heat at 30°C the green colored decorgel and drizzle over the pumpkin.

| Item Code | Product name | Packaging |
|-------------|---------------------------------|--------------|
| 5.20000.071 | Dawn Fudgy Brownie Mix | ... kg |
| 7.73029.100 | Dawn Chocolate Spread and Glosy | Bucket 14 kg |
| 8.03251.301 | Dawn Décorgel Plus Neutral | Cu-3 kg |