



CHOCOLATE DRIED JALAPENO BROWNIE

COMPOSITION

For ... Brownies

1. Jalapeno Chocolate Brownie

- 750 g Dawn Chewy Fudge Brownie Mix
- 185 g Water at 50 degree cel
- 48 g Vegetable oil
- 20 g Dried chopped jalapeno

2. Raspberry Fruit Gelee

- 500 g Raspberry fruit puree
- 20 g Dawn Sanatine
- 15 g Sugar

3. Strawberry Coulis Chocolate Spheres

- 200 g Dawn Delifruit Strawberry
- 50 g Sugar
- 10 EA Dobra chocolate white spheres
- 50 g Water
- 12 g Dawn Sanatine

4. Cream Cheese Icing

- 50 g Dawn Cream Cheese Icing

5. Chocolate Base

- 200 GM Chocolate couverture

WORKING METHOD

1. Jalapeno Chocolate Brownie

Mix together oil, water and mix for 2 minutes on low speed, scrape down. Add the dried jalapeno and mix again for 2 mins medium speed. Bake in a greased tray. Cool down at room temperature and freeze.

BAKE TEMPERATURE: 180°C
BAKING TIME: 30-35 minutes

2. Raspberry Fruit Gelee

Mix together to boil. Pour in the frame to set and freeze until firm. Cut in 2 cm square and keep aside.

3. Strawberry Coulis Chocolate Spheres

Bring the water and sugar to the boil, then cool to 50 degrees and fold in the Sanatine. Pipe in the Dobra chocolate spheres and freeze until set.

Soft the icing to piping consistency and place it in a piping bag with nozzle. Temper the chocolate and spread on an acetate plastic sheet and cut into long rectangles of 12 cm x 2 cm.

• Assembly

- Cut the brownie into long rectangles of 12 cm x 2 cm
- Pipe the cream cheese icing on the same across the brownie.
- Place the chocolate disc over the icing.
- Garnish with the strawberry coulis spheres upside down and the 2 cm square raspberry gelee.
- Finish it with fresh edible flowers and Dobra Halloween garnishes.

Item Code	Product name	Packaging
5.20000.071	Dawn Chewy Fudge Brownie Mix	... kg
2.03634.114	Dawn Sanatine	C 7 kg
8.00286.333	Dawn Delifruit Strawberry	Tin 3 x 2,7 kg
8.03324.307	Dawn Cream Cheese Icing	6 kg