

Blackforest Brownie Tartlets

SKILL LEVEL

1



TIME

45^m



YOU WILL NEED:

Baking Form – Silicon moulds – circular tart forms

Dawn Scoop & Bake Chocolate Brownie

Dawn Delicrème - Chocolate

Dawn Fruit Filling – Black Cherry

Chocolate decorations for finishing off – white & milk chocolate cigarillo

YIELD: 1 x 2kg tub – 60g per Brownie Pot = 33 pots

METHOD:

To begin mix around the Dawn Scoop and Bake brownie with a spatula or a spoon

Scoop out the brownie batter into the moulds.

Bake at 190° degrees for around 30 - 35 mins in a deck oven.

Once cooled, take the brownie tartlets out of the moulds.

Pipe on to each brownie tartlet a swirl of Dawn Delicrème – Chocolate and then pipe or spoon on to the top the Dawn Black Cherry Fruit fillings.

Finally add on to this a single white & milk chocolate decoration for a truly eye catching finish.

Rich and fruity, these brownie tartlets are perfect for any sweet craving and can be adapted for different fruit flavours and a variety of finishes to meet any eating occasion.

Display to tempt customers and watch the sales grow!

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