

BROWNIE GLUTEN FREE



Recipe

Rietmann Gluten-free - Brownie	10.000 kg
Chocolate drops	1.000 kg
Vegetable oil	4.600 kg
Liquid whole eggs	3.000 kg
Water	1.000 kg
Total	19.600 kg

Processing

Mixing Time	approx. 3 min. 1 st speed (slow), until batter is smooth, with paddle or coarse whisk
Scaling Weight	3.000 kg/cake pan (60 x 40 cm)
Baking	190 - 200 °C / 375 - 390 °F
Baking Time	35 - 40 min.

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