



BROWNIE GLUTEN-FREE

Recipe

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

Processing

Mixing	3 min. 1st speed (slow) with paddle or coarse whisk
Scaling weight	3.000 kg / cake pan (60 x 40 cm)
Baking	190 °C / 375 °F
Baking time	40 min.