Ardent Mills®

Organic Pecan Chocolate Chip Brownies

Organic Brownie Mix 13531

KG	G	Ingredients	LB	OZ
10	000	Base No. 13531	22	0
1	850	Water	4	2
1	650	Organic Vegetable Oil	3	11
0	700	Organic Whole Eggs	1	8

EQUIPMENT:

- 4 Speed mixer with a paddle attachment

PREPARATIONS:

- Add the organic brownie base to the mixing bowl.
- Add water, eggs, and oil. Mix 1 minute on first speed, then 2 minutes on second speed.
- Scrape down the bowl and paddle.
- Continue mixing 1 minute on second speed.

Brownie Syrup

KG	G	Ingredients	LB	OZ
0	850	Organic Brown Sugar	1	13
0	510	Organic Butter	1	2
0	850	Organic Whole Eggs	1	13
0	85	Organic Flour	0	3
		Toppings		
2	800	Jumbo Chocolate Chips	6	3
1	400	Pecan Pieces	3	1

- Melt the butter, then add the brown sugar and stir together. Remove from heat, then mix in the eggs and flour.

PREPARATIONS:

For each baking tray:

- Scale 5kg (11LB) of brownie batter onto a greased and lined 18x26 baking tray.

Drizzle 800 gr (1lb 12oz) of the brownie syrup evenly over the top of the batter.
Sprinkle evenly 1 Kg (2lb 3 oz) of the jumbo chocolate chips and 500 Gr (1Lb 1oz) of the pecan pieces.

OVEN TYPE:

- *Rack Oven*

BAKING:

- Bake at 185° C (365° F) for approx. 50-55 minutes, or until done.

Note: if using a convection oven, reduce temperature to 163°C (330°F).

- Once brownies are cooled, ice brownies with prepared ganache.

YIELD:

Approx. 142 pieces at 100gr. (3 ½ Oz.)

Ganache

KG	G	INGREDIENTS	LB	OZ
2	0	Organic Semi-Sweet Chocolate Chips	4	6
1	0	Organic Heavy Cream 35%	2	4

PREPARATIONS:

- Place the cream into a pot over high heat and bring to a boil.
- Immediately remove from heat and add the chocolate chips.
- Mix together until the chocolate chips are completely melted.