

Tegral Brownie Mix

Tegral Brownie is a versatile mix for moist, chocolatey and chewy brownies. It is easy to use, consistent and delivers great taste and texture.

Product: Tegral Brownie Mix
Product Code: 4109108
Packaging: 1 x 20 KG bags
Shelf Life: 182 days
Usage Rate: 100%



Applications:
Brownies
& Local
Patisserie

Smores Brownie

Composition:

1. Brownie Cake Layer
2. Assembling
3. Decoration

Ingredients	Grams
Brownie Cake Layer	
Tegral Brownie	1000 g
Water 1	170 g
Vegetable Oil	110 g
Water 2	110 g
Decoration	
Deli Meringue	300 g
Belcolade Ganache NH	300 g
Graham Crackers	

Working Method:

Brownie Cake Layer

- Blend **Tegral Brownie**, first portion of water, and oil, for 1 minute on slow speed.
- Add second portion of water, mix for 1 minute on slow speed, scrape down and mix for an additional minute on slow.
- Spread in a ¼ sheet tray (9"x14") and bake at 175°C/347°F for approximately 30 minutes, do not over bake.
- Allow to cool completely.

Assembling

- Spread a thin layer of melted ganache, let it set before cutting into desired size and decorating.

Decoration

- Whip **Deli Meringue** at medium / high speed until shiny and stiff peaks, (about 5 minutes).
- Pipe dollops on top of the brownie and caramelize with a torch.
- Place a cracker on each brownie, pipe a dollop on top, torch and finish with melted ganache drizzle.

Tips & Tricks: Mini marshmallows can be used on top for decoration if preferred.



Dulce de leche Cream Cheese Brownie

Composition:

1. Brownie Cake Layer
2. Dulce De Leche Cream Cheese Spread
3. Assembling
4. Decoration

Ingredients	Grams
Brownie Cake Layer	
Teg Brownie Mix	1000 g
Water 1	170 g
Vegetable Oil	110 g
Water 2	110 g
Dulce De Leche Cream Cheese Spread	
Deli Dulce De Leche	370 g
Cream Cheese	225 g
Vanilla Extract	10 g
Decoration	
Sliced Almonds	100 g
Carat Coverlux Dark	100 g

Working Method:

Brownie Cake Layer

- Blend **Tegral Brownie**, first portion of water, and oil, for 1 minute on slow speed.
- Add second portion of water, mix for 1 minute on slow speed, scrape down and mix for an additional minute on slow.
- Spread in a ¼ sheet tray (9"x14") and bake at 175°C/347°F for approximately 30 minutes, do not overbake.
- Allow to cool completely.

Dulce De Leche Cream Cheese Spread

- Beat cream cheese and **Deli dulce de leche** together until well blended, add vanilla extract and mix until combined and set aside.

Assembling

- Spread **Deli Dulce de leche** cream cheese on top of brownies and let it set in the fridge before cutting into desired shape and size.

Decoration

- Toast almonds.
- Sprinkle toasted almonds and drizzle with melted chocolate, decorate with more crumble and broken pieces of tart shells.

Tips & Tricks: Experiment with coconut instead of almonds.

