

Brownie

Cuisine: **Other**
Food category: **Desserts**



Author: [Alejandro Platero](#)

Company: [Retigo Spain SL](#)



Program steps

Preheating:

200 °C

1

 Hot air

 100 %

 Termination by time

 00:38 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 12		
Name	Value	Unit
chocolate 52%	300	g
butter	300	g
white sugar	150	g
brown sugar	150	g
eggs	6	pcs
plain wheat flour	90	g
vanilla essence	20	g

Nutrition and allergens

Allergens: 1, EGG, Milk

Minerals: Iron, Phosphorus, Selenium

Vitamins: A, D, E, Riboflavin, Vitamin A, Vitamin B12

Nutritional value of one portion	Value
Energy	254.3 kJ
Carbohydrate	18 g
Fat	20.4 g
Protein	1 g
Water	4 g

Directions

We melt the butter and chocolate on one side, on the other we mix the eggs with the sugar without over-beating, we just want to combine. We add the eggs with the sugar to the chocolate and butter mixture, mix well and add the sifted flour.

In a mold that we will cover with baking paper, we pour the mixture and bake. We let it cool to room temperature, refrigerate and portion.