

THE 2020 BROWNIE RECIPE COLLECTION



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Brownies

The All-American chocolate dessert

Why Brownies?

Since the first recipe recorded in 1905, brownies have become a classic dessert among American consumers. Brownies give bakers an opportunity to showcase their unique style and creativity in a sophisticated and delicious way. And it's an opportunity to grow profit since consumers are willing to pay twice as much for a specialty brownie that contains fillings, inclusions, or has a unique format.

*2018 consumer willingness to pay:

3x3 Brownie Price



\$0.99
\$1.49

3x3 Specialty Brownie Price



\$1.49
\$2.49

How to create a specialty brownie:

Deli(cious) Fillings

- Indulgent fillings inspired by authentic desserts
- No artificial flavors and no artificial colors
- Low water activity which helps create long shelf life applications.



Cacao-Trace Clean Label Brownie Mix

- Fudgy texture.
- Every pound of mix sold= \$0.05 goes back to cocoa farmers
- Cleanest label = only 9 ingredients

Carat 4m Chips

- Dark bake stable compound chips
- Used as decoration or inclusions
- 100% Cacao-Trace certified = great taste through fermentation

Featuring the Cacao-Trace Clean Label Brownie Mix



Exceptional taste & fudgy texture-
in line with consumer preferences.

Clean Label- like a scratch mix it is made with natural ingredients.

Brownies with a chocolate bonus-
for every lb of mix sold, \$0.05 is paid back to the farmers communities to ensure a better life for our cocoa farmers.

It's the first Puratos Patisserie Mix certified Cacao-Trace.



Brownie Truffle Bites

Recipe: Brownie batter

Tegral Cacao-Trace Clean Label Brownie Mix	1000 g
Hot Water	206 g
Oil	118 g

Method

Mix hot water, brownie mix and oil on low speed for 1 minute.

Scrape bowl and mix for one more minute on low speed.

Deposit into mini sphere truffle molds and bake at 350°F for 20 minutes or until baked through.

Assembly

Once the brownies are cool, remove them from the mold.

Roll them in Melted **Belcolade Noir Selection** and then in cocoa powder to resemble truffles.

Brownie Pretzel Crunch

Recipe: Brownie batter

Tegral Cacao-Trace Clean Label Brownie Mix	1000 g
Hot Water	230 g
Oil	80 g
Hazelnuts, toasted and ground	140 g

Method

Mix hot water, brownie mix and oil on low speed for 1 minute.

Scrape bowl and mix for one more minute on low speed.

Fold in the hazelnuts.

Recipe: Graham Cracker Crust

Butter, melted	100 g
Graham Cracker Crumbs	150 g
Pretzels, crushed	75 g

Method

Mix together and press 30 g in the bottom of a 75mm round silicon mold.

Deposit hazelnut brownie batter to $\frac{3}{4}$ full.

Bake at 350°F.

Assembly

Once the brownies are cool, remove them from the mold.

Pipe a dollop of **Deli Caramel** on top and garnish with chocolate décor.





Belcolade Blanc Blondies

Recipe: Blondie batter

Butter	450 g
Brown Sugar	350 g
Sugar	100 g
Eggs	220 g
Belcolade Blanc Selection	450 g
All Purpose Flour	570 g
Baking Powder	20 g
Salt	5 g
Vanilla	30 g
Butterscotch chips	450 g

Method

In a mixer with a paddle, combine the butter, sugars, salt and vanilla.
Mix for 2 minutes on medium speed.
Add the eggs and blend until incorporated.
Add the flour and baking powder and mix to combine.
Lastly, add the **Belcolade Blanc Selection** and the butterscotch chips.
Spread onto a half sheet tray and bake at 350°F until baked through, about 40 minutes.

Assembly

Cut into squares and dust with powdered sugar before serving.
If desired, decorate with Puratos **Deli Citron**.



Black Forest Brownie

Recipe: Brownie batter

X-Press Cakey Brownie Mix	1000 g
Water (Hot)	125 g
Water (Hot)	125 g

Method

Combine first amount of water with the brownie mix and blend for 1 minute on low speed.

Add remaining water and blend for 2 minutes on low speed.

Assembly

Deposit brownie batter 1/3 of the way up the silicon log mold & fill center with **Topfil Plus Cherry**.

Deposit more brownie batter to cover the filling and to come $\frac{3}{4}$ the way up the mold.

Bake in a reel or deck oven at 350°F approx. 38 min or until baked through.

Coat in melted **Carat Decorcrem Dark SH** (120°F).

Decorate with **Chocolanté White Shavings**, cherries and meringue mushrooms.

Island Oasis

Composition:

- 1. Brownie
- 2. Passion Fruit Ganache
- 3. White Chocolate Mousse

1. Brownie

X-Press Cakey Brownie Mix	1000 g
Water warm	125 g
Water warm	125 g
Macadamia nuts	190 g
Coconut	80 g

Method

Mix brownie with 125 g warm water 2 minutes low speed.

Scrape down.

Add 125 g warm water mix 1 minute low speed.

Deposit on to a half sheet and sprinkle macadamia and coconut on top.

Bake 350°F 16-18 minutes.

2. Passion Fruit ganache

Heavy Cream	55 g
Passion fruit puree	125 g
Inverted Sugar	42 g
Belcolade Blanc Dominican	417 g
Cocoa Butter	52 g
Butter	30 g

Method

Heat cream, inverted sugar, and passion fruit to 176°F.

Pour over chocolate and cocoa butter emulsify.

Add butter at 96°F emulsify.

Deposit into desired shape.

3. White Chocolate mousse

Heavy Cream	250 g
Belcolade Blanc Dominican	400 g
Cocoa butter	20 g
Heavy Cream	350 g

Method

Heat 250 g heavy cream, pour over chocolate and combine.

Add softly whipped heavy cream at 95°F.

Deposit into desired mold with ganache and brownie.



Cheesecake Brownie

Recipe: Brownie batter

Tegral Cacao-Trace Clean Label Brownie Mix	1000 g
Water- Hot	206 g
Oil	118 g
Chocolanté 1M Chip	100 g
Dried Cherries	100 g
Cocoa Nibs- toasted	40 g

Method

Mix the water, oil, and mix together for one minute on low, scrape down the bowl, and an additional minute on low.

Add the **Chocolanté Chips**, cherries, and nibs and mix for one minute on low.

Assembly

Spread onto a 1/4 sheet tray lined with parchment paper and swirl in some **Deli Cheesecake Filling**.

Bake in a 350°F deck oven for 30-35 minutes.





PB & Chocolate Brownies

Recipe: Brownie batter

Tegral Cacao-Trace Clean Label Brownie	1000 g
Hot Water	230 g
Oil	80 g
Peanuts, coarse chopped	200 g

Method

Mix hot water, brownie mix and oil on low speed for 1 minute.

Scrape bowl and mix for one more minute on low speed.

Fold in the peanuts.

Recipe: Peanut Filling

Belcolade Lait Selection	500 g
Oil	50 g
Ground peanuts	55 g

Method

Melt the chocolate and the oil in the microwave to 95°F-104°F.

Add the ground peanuts.

Assembly

Preheat oven to 350°F.

In the 35mm cube shaped silicon molds, deposit brownie batter $\frac{3}{4}$ full.

Pipe some **Cremfil Ultim** and the peanut filling inside the cube.

Bake for 35 minutes or until brownie is baked through.

Freeze before coating in the chocolate peanut coating.

Top with whipped **Belcolade Ganache**.

Dulce De Leche Walnut Brownies

Composition:

1. Brownie
2. Dulce De Leche
3. Walnuts
4. Ganache

Recipe:

Tegral Cacao-Trace Clean Label Brownie Mix	1000 g
Hot Water	230 g
Oil	80 g
Walnuts, toasted and chopped	200 g
Deli Dulce de Leche	200 g
Belcolade Ganache (for after bake)	

Method

Mix brownie mix, water and oil for 1 minute low speed, scrape, mix 1 minute low speed, add walnuts.

Spread over ¼ sheet tray and swirl in the **Deli Dulce de Leche**.

Bake 30 minutes at 350°.

Top with **Belcolade Ganache**, dust with cocoa, cut into 3"X1" pieces and garnish with a walnut half.



Lemon Pecan Brownie Bar

Recipe: Brownie batter

X-Press Cakey Brownie Mix	1000 g
Water – hot	125 g
Water - hot	125 g
Belcolade Ebony	100 g
Pecan nuts – chopped	150 g
Lemon zest	10 g

Method

Add the first amount of water to **X-Press Cakey Brownie Mix** while mixing.

Mix 1 min low, scrape, add remaining water and mix 2 minutes on low.

Melt **Belcolade Ebony** & incorporate with pecan nuts and lemon zest.

Deposit into silicon éclair molds and bake at 350° for 24 minutes or until baked through.

Recipe: White chocolate chantilly

Heavy cream	625 g
Vanilla pod – cut in half	1 pod
Belcolade Blanc Selection	235 g
Gelatin sheets (gold)	7 g

Method

Soak gelatin sheets in ice cold water for 10 min.

Warm heavy cream with vanilla pod – let infuse 10 min.

Scrape seeds out of pod and remove pod.

Reheat cream and pour over chocolate.

Mix to combine.

Add soft gelatin sheets.

Blend all to a homogenous ganache.

Let set refrigerated overnight.

Whip up before use.

Assembly

Let cool down completely and freeze before unmolding.

Pipe chocolate chantilly on top and decorate.





Rocky Road Fudge Brownie

Recipe: Brownie batter

Tegral Cacao-Trace Clean Label Brownie	1000 g
Hot Water	230 g
Oil	80 g
Pecans, toasted and chopped	120 g
Chocolanté 4M Chocolate Chips	120 g

Method
Mix hot water, brownie mix and oil on low speed for 1 minute.

Scrape bowl and mix for one more minute on low speed.

Fold in the pecans and **Chocolanté 4M Chocolate Chips**.

Deposit 700 g in each 7.25" square disposable pans.

Bake at 350° for 35 minutes or until baked through.

Recipe: Fudge

Carat Coverlux Dark	1000 g
Sweetened Condensed Milk	900 g
Pecans, toasted and chopped	500 g
Mini Marshmallows	175 g

Method
Melt the **Carat Coverlux Dark** to 120°F.

Heat the sweetened condensed milk to 180°F.

Combine the two together.

Fold in the nuts and marshmallows and spread on top of the baked and cooled brownies.



Lemon Brownie Bar

Recipe: Brownie batter

Tegral Cacao-Trace Clean Label Brownie	1000 g
Hot Water	230 g
Oil	80 g

Method

Mix hot water, brownie mix and oil on low speed for 1 minute.

Scrape bowl and mix for one more minute on low speed.

Recipe: Crumb Topping

Tegral Satin CL Crème Cake	1000 g
Soft Butter	250 g

Method

Mix together until crumbly, freeze.

Assembly

Preheat oven to 350°F.

7.25" Disposable baking tray.

Deposit 400 g brownie batter.

Top with 240 g **Deli Citron**.

Top with 240 g crumb topping.

Bake for 40 minutes or until brownie is baked through.

Mocha Brownie Bite

Recipe: Brownie Batter

Tegral Cacao-Trace Clean Label Brownie Mix	1000 g
Water- Hot	206 g
Oil	118 g
Instant Granulated Coffee	20 g

Method

Mix the water, oil, and mix together for one minute on low, scrape down the bowl, and an additional minute on low.

Add Instant Coffee and mix to combine.

Assembly

Scoop into a brownie bite flexipan with a #30 scoop.

Bake in a 350°F deck oven for 30-35 minutes.



Freeze, unmold and dip into **Carat Coverlux Milk** and drizzle with **Carat Coverlux White**.



When using Puratos' brownie mixes, fillings, inclusions, and texture improvers, creating a one-of-a-kind brownie has become easier than ever!

Benefits include:

- **Convenience** as our brownie mixes (only add water/oil) and our ready to use fillings offer you consistency, and time & cost savings compared to scratch recipes.
- **An easy way to increase your range of products**, by using our unique filling flavors, icings and enzymes to create variety packs and seasonal variations.
- **Freshness and texture**, by utilizing our **Acti-Fresh** technologies, which can help extend shelf life or help create unique fudgy textures.
- **Supporting Cacao-Trace farmers**, through the **Cacao-Trace Clean Label Brownie** or our **Carat Cacao-Trace coatings**. For more info visit www.cacaotrace.com

PRODUCT NAME	PRODUCT #	DESCRIPTION
Brownies		
Teg Cacao-Trace CL Brownie Mix Bag 50#  	4012262	A clean label fudgy brownie base made with Cacao-Trace cocoa powder. Add oil & water.
Teg Gourmet Brownie Mix Bag 50#	4107606	A brownie base for fudgy, rich & moist brownies. Add oil & water.
X-Press Cakey Brownie Mix Bag 50#	4107584	A versatile, complete cakey brownie mix requiring the addition of water only.
X-Press Fudgy Brownie Mix Bag 50#	4107513	A versatile, complete fudgy brownie mix requiring the addition of water only.
Fillings		
Deli Caramel Bucket 20# 	4107158	A ready to use milk caramel filling.
Deli Cheesecake Filling Bucket 20# 	4005908	A cheesecake filling prepared with real cream cheese and eggs.
Deli Dulce De Leche TFA Bucket 9Kg 	4108892	A ready to use filling inspired by the traditional Dulce de Leche sauce.
Vivafil Wild Blueberry Bucket 20# 	4009375	A great tasting, versatile & preservative-free wild blueberry filling for cakes & sweet goods.
Vivafil Raspberry Bucket 20# 	4008856	A great tasting, versatile & preservative-free raspberry filling for cakes and sweet goods.
PT SNF Dark Choc Icing Bucket 40#	4107680	A dark chocolate flavored fudge icing.
Belcolade NH Ganache Bucket 20# 	4107194	A dark chocolate ganache made with pure Belgian Chocolate.
Cremfil Ultim Dark Chocolate Bucket 20# 	4107157	A rich dark chocolate filling made with Belgian chocolate.
Inclusions/ Coatings		
Carat Coverlux Dark 25#  	4010327	Dark compound coating, without hydrogenated oils, with a typical and well balanced chocolate flavor. Made with sustainable Cacao-Trace cocoa and sustainable palm.
Carat Coverlux Milk 25#  	4010329	Milk compound coating, without hydrogenated oils, with a balance of milk and cocoa notes. Made with sustainable Cacao-Trace cocoa and sustainable palm.
Carat Decorcrem Dark 10#  	4008161	Dark decoration cream without hydrogenated oils. This cover cream is suited for decorating or enrobing soft sweet goods & sets at room temperature & gives a clean cut.
Carat Decorcrem Milk 10#  	4008154	Milk decoration cream without hydrogenated oils. This cover cream is suited for decorating or enrobing soft sweet goods & sets at room temperature & gives a clean cut.
Carat Dark Semisweet Chips 4m 25#  	4008329	Dark chips (4000 pieces/lb) with non hydro vegetable fat which can be used for decoration or inclusion in a wide range of applications.
Chocolanté Dark Semi Sweet Chunks 600 ct 25# 	4008333	A dark semisweet chunk with a sweet cocoa flavor (600 pieces/lb).
Chocolanté Dark Semisweet Chips 1M 25# 	4008334	A dark semisweet chip with a sweet cocoa flavor (1000 pieces/lb).
Enzymes		
Acti-Fresh SRB 25# bag 	4007785	A texture improver for cakes that gives a short resilient bite. Helps extend the shelf life and can be used as a CL enabler. Does not add chemicals or emulsifiers to customer's label.
Acti-Fresh B&C 25# bag 	4009919	A cleaner label texture improver and freshness extender for brownies and cookies.



Cacao-Trace Certified



Clean(er) Label

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