

SCHOKO BROWNIE MIX - VEG



Complete mix for egg less rich and dense brownie.

- + Rich dark chocolate taste
- + Easy to make with consistent output
- + Very long shelf life
- + Freeze-stable batter
- + Versatile mix to make multiple brownie variants

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

CODE : V13333

EGG  **FREE**

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SCHOKO BROWNIE MIX - VEG

SwissBake's Schoko Brownie Mix - Veg is an easy to use complete mix that has been specially formulated to prepare delicious dark, dense and cakey chocolate brownies. Bakery technologists and experts in our R&D lab based in Switzerland formulated this mix to ensure simple, efficient & reliable production of brownies with rich taste and high cocoa content. This is an ideal product for the globally growing vegetarian market as it makes 100% egg free brownies.



Baker Recipe for Fudgy Brownie

SCHOKO BROWNIE MIX - VEG	1000 gm
Water	400 gm
Butter	50 gm
Oil	50 gm
Nuts / Choco Chips	250 gm

Baker Recipe for Crispy Top Brownie

SCHOKO BROWNIE MIX - VEG	1000 gm
Water	200 gm
Butter	80 gm
Oil	80 gm
Melted Chocolate	150 gm
Nuts / Choco Chips	250 gm

Baker Recipe for Cakey Brownie

SCHOKO BROWNIE MIX - VEG	1000 gm
Water	300 gm
Butter	100 gm
Oil	150 gm
Nuts / Choco Chips	250 gm

Method

Place the dry mix and water in the mixing bowl. Mix on slow speed for 1 minute. Scrape the batter, add oil and melted butter and mix again on slow speed for 1 minute. Scrape and mix on slow speed for 3 - 4 mins. Add the add-on as suggested in the recipe and slowly mix for 1 min. Pour the batter into the baking tray. Bake at 180°C for approximately 40 mins to 45 mins.

Ingredients

Sugar, Wheat Flour, Cocoa Solids, Milk Solids, Edible Starch, Stabilizer (E412), Raising Agents (E451, E500), Salt, Nature Identical Flavorings.

PACK



PAPER BAG

DOSAGE



100%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE