

Pecan Brownies

Y = 3 trays

BROWNIE:

1026 g butter
435 g cocoa powder
909 g pastry flour
18 g baking powder
9 g salt
819 g pecans, chopped
9 ml vanilla paste
1026 g eggs
2049 g sugar

Melt butter and whisk in cocoa powder.

Add eggs and sugar, whip until firm.

Mix in remaining dry ingredients, mix until combined.

Add pecans and mix until well distributed.

Spread 2100g of mix per framed sheet pan.

Bake at 165°C (330°F) for 10 – 15 min.

PRALINE CREAM:

1000 g buttercream
500 g cara crakine

Whip buttercream. Melt cara crakine and mix into buttercream.

Measure 500g per brownie tray and spread evenly.

CONTINUED ON OTHER SIDE>>>

Pecan Brownies

Y = 3 trays

HAZELNUT CREAM:

690 g dark chocolate
2100 g sugar
750 g hazelnut paste
750 ml cream
600 ml milk
600 g pasturized egg yolks
36 g gelatin

Soak gelatin.

Heat cream and milk over a double boiler.

Once nearing a simmer, whisk sugar and egg yolks together.

Temper hot cream into egg mixture, then bring to 85 °C.

Drain gelatin and add. Add hazelnut paste.

Pour mixture over chocolate and once melted, whisk together.

Measure 1200g per brownie tray, spreading evenly.