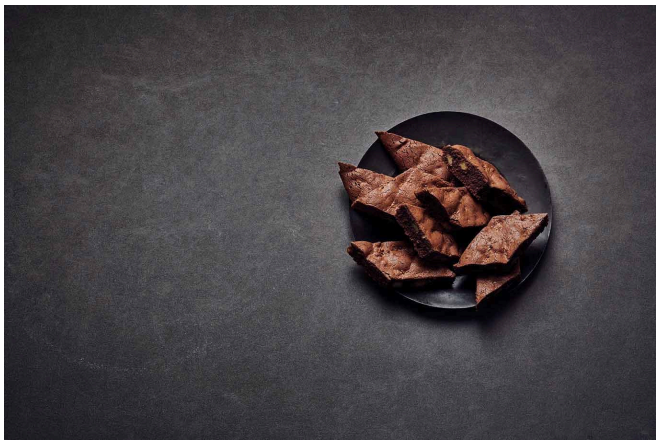
# Brownies

Recipe by V-ZUG Ltd.



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|---|---|
| Preparation | 20 Mins |
| Cooking time | 20 Mins |
| Piece | 25 |
| Appliance | CombairSteamer V2000 from 2021 |

with chocolate and walnuts

## Dough

150 g dark chocolate (70 % cocoa), chopped

150 g butter

3 eggs

150 g sugar

100 g walnut kernels, chopped

75 g white flour

## Dough

Line the baking tin with baking paper.

Melt the chocolate and butter in a pan over a low heat, stirring from time to time.

In a bowl, mix together the sugar and eggs until the sugar dissolves. Blend in the chocolate and butter mixture. Add the walnuts and flour and mix well.

Turn the mixture into the prepared baking tin and smooth the top.

## Baking

Preheat the cooking space to 180 °C using the top/bottom heat mode.

Bake the brownie on a wire shelf in the middle shelf position for 20 minutes.

Leave the brownie to cool before turning out of the tin and cutting into squares.

## Cooking steps

**(Pre-)heat cooking space to 180 °C with Top/bottom heat**

**Preheating finished. Put the food in.**

**Top/bottom heat 180 °C for 20 Mins**

## Accessories

Wire shelf

25 x 25 cm brownie tin or ø 26 cm springform tin

## Additional information

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| Created on | 26.01.2022 |