



Working time: approx. 45 min. **Baking time:** approx. 15–18 min.

Ingredients for the batter:

175 g butter
200 g dark chocolate glaze
3 eggs
175 g brown sugar
1 pinch of salt
some lemon zest
120 g flour
2 tbsp. cocoa
½ tsp. baking powder

Ingredients for the cream:

250 g cream
1 packet cream stiffener
4 tbsp. sugar
150 g mascarpone cheese

Preparing the batter:

Melt the butter and dark chocolate glaze together. Beat the eggs, sugar, salt and lemon zest until light and creamy. Mix the flour, cocoa and baking powder then quickly mix together with the egg and sugar mixture and the melted butter/glaze. Portion the batter on the greased and floured baking tin and bake in the preheated oven.

Preparing the cream:

Beat the cream with the cream stiffener and sugar. Stir the mascarpone cheese until smooth and fold in the whipped cream. Distribute the cream on the baked brownies using a spoon and cover with fresh berries.

Baking time:

Bake it at 160°C top/bottom heat (150°C fan) for approx. 15–18 minutes.

Our product tip: Cake tin Brownie
Item no. 661080

