Henry & Henry™

NEW YORK SINCE 1899

PRESENTS

ORIGINAL

AMERICAN Sweets

MADE WITH LOVE

BROWNIE

PRODUCTS AND RECIPES

·ORIGINAL·

AMERICAN Sweets

·MADE WITH LOVE·

AMERICAN BROWNIE

American Brownie's versatility is the perfect starting point for experimenting with various ingredients.

- ★ EASY TO USE
- ★ INTENSE CHOCOLATE TASTE
- ★ SOFT AND MOIST CRUMB
- ★ EVEN AND SHINY SURFACE

Excitement & Craftsmanship

Many consumers and in particular the younger ones are seeking exciting mouthfeel and extraordinarily crunchy texture in pastries.

Let our recipes be a source of inspiration for your creations. Enhance your brownies with delicious fillings and finish your desserts with various icings and delightful toppings.

Expand the horizons of your craftsmanship to bake new, mouth-watering brownie variations that appeal to all the senses – new tastes, contrasting textures and boosting appearances.

AMERICAN BROWNIE
Pure enjoyment!

Amazing Combinations & Flavours

Combine American Brownie with other ingredients to create new taste experiences.

With Croquant, create interesting new textures for more contrast and pleasure explosions your customers are seeking. Sweet bakery products containing nuts are growing heavily! Add nut pieces to your recipe for a crunchy eating experience unveiling new flavours.

Fruits, chocolate chunks and a creamy topping paired with your creativity will boost the visual appearance to dish out a real dessert pleasure for your customers.

Tips & Recipes

- *This recipe is also suitable for mini or bite sized formats.*
- *Did you know that 2015 saw the highest level of 'mini' or 'bite sized' introductions globally in recent years ?*

MINT CRÈME BROWNIE

PREPARATION	INGREDIENTS	Weight (g)
Mix AMERICAN BROWNIE with a flat beater or a coarse whisk, slowly add water and mix for one minute.	AMERICAN BROWNIE Water	1,600 400
Weight per liter: approx. 1,050 g		
Grease two aluminum pans (approx. 60 x 20 cm) and line with parchment paper. Fill 1,000 g batter uniformly into each pan, spread and bake.		
MINT FILLING: Warm AMERICAN VANILLA ICING to approx. 70 °C, add peppermint oil to taste and spread onto one of the cake bases. Immediately place the second base on top and refrigerate.	**MINT FILLING:** AMERICAN VANILLA ICING Peppermint oil	 1,000 1
After cooling, cut into bars (approx. 6.5 x 20 cm), coat with warm **Meister Schokata** and decorate as desired.	**Meister Schokata**	350
Oven temperature: 180 °C (60 °C below the temperature for rolls)	TOTAL WEIGHT	3,351
Baking time: approx. 30 minutes	NUMBER OF PIECES	9

CREAM CHEESE BROWNIE

PREPARATION	INGREDIENTS	Weight (g)
Mix AMERICAN BROWNIE with a flat beater or a coarse whisk, slowly add water and mix for one minute.	AMERICAN BROWNIE Water, approx. 35 °C	1,600 400
Slowly add chopped walnuts.	Walnuts, chopped	200
Grease an aluminum baking pan (approx. 60 x 20 cm) or the **folding baking pan "American Sweets"***), spread half of the batter evenly.		
Pipe on stripes of cream cheese (0.9 cm nozzle), spread the remaining batter on top, marble slightly with a spoon and bake.	Cream cheese	400
Weight per liter: approx. 1,050 g *Batter temperature: approx. 24 °C*		
Core temperature: approx. 100 °C		
Sprinkle sugar on top after baking and cut into pieces (e.g. 5 x 5 cm).		
Oven temperature: 180 °C (60 °C below the temperature for rolls)	TOTAL WEIGHT	2,600
Baking time: approx. 50 minutes	NUMBER OF PIECES	48

CLASSIC** CHOC DESSERT WITH A FRESH **TOUCH OF MINT

*WALNUT-BROWNIE **MARBELED** WITH **CREAM CHEESE DELIGHTFULLY CRUNCHY***

SERVICE-CLUB

*) **Folding baking pan "American Sweets"**
Art. No. 02017, Sales unit: 50 pieces

Order conveniently and easily:
Fax: +49 (0)421 – 3502-208
Phone: +49 (0)421 – 3502-281

ORANGE-BROWNIE

PREPARATION	INGREDIENTS	Weight (g)
Mix AMERICAN BROWNIE and candied orange peel with a flat beater or a coarse whisk, slowly add water and mix for one minute.	AMERICAN BROWNIE Candied orange peel Water	1,500 300 375
Slowly fold in WHITE CHOCOLAT CHUNKS.	WHITE CHOCOLATE CHUNKS	300
Grease an aluminum baking pan (approx. 60 x 20 cm), spread the batter evenly and bake. *Core temperature: approx. 100 °C*		
ORANGE VANILLA CRÈME: Mix **Vanilla Icing** with **Fruffi Orange**, Grand Marnier and the whipped non-dairy cream and spread onto the cake base.	**ORANGE VANILLA CRÈME:** **Vanilla Icing** **Fruffi Orange** **Grand Marnier** Non-dairy cream	 750 150 50 750
ORANGE GLAZE: Heat **Marguerite Miroir Neutre** to approx. 40 °C and fold in **Fruffi Orange**. Apply the orange glaze after the Orange Vanilla crème has been thoroughly cooled. Cut into pieces (e.g. 5 x 5 cm) and decorate.	**ORANGE GLAZE:** **Marguerite Miroir Neutre** **Fruffi Orange**	 100 100
Oven temperature: 180 °C (60 °C below the temperature for rolls)	**TOTAL WEIGHT**	4,375
Baking time: approx. 50 minutes	**NUMBER OF PIECES**	48

NOUGAT CRÈME BROWNIE

PREPARATION	INGREDIENTS	Weight (g)
Mix AMERICAN BROWNIE with a flat beater or a coarse whisk, slowly add water and mix for one minute. *Weight per liter: approx. 1,050 g* *Batter temperature: approx. 24 °C*	AMERICAN BROWNIE Water	2,000 500
Grease an aluminum baking pan (approx. 60 x 20 cm) or the **folding baking pan "American Sweets"*) ,** spread the batter evenly and bake. *Core temperature: approx. 100 °C*		
After cooling, temper **Marguerite Pralin Croquant** and spread it onto the Brownie. Refrigerate.	**Marguerite Pralin Croqant**	700
Temper **Meister Nusetta,** spread onto **Marguerite Pralin Croquant,** make surface uneven, e. g. with a pastry knife and refrigerate again.	**Meister Nusetta**	700
Cut into pieces (approx. 5 x 5 cm) and decorate.		
Oven temperature: 190 °C (50 °C below the temperature for rolls)	**TOTAL WEIGHT**	3,900
Baking time: approx. 50 minutes	**NUMBER OF PIECES**	48

TEXTURE EXPLOSION – *SMOOTH AND DENSE WITH DELICIOUS CHOCO-LATE-ORANGE FLAVOUR*

MAGICAL FLAVOURS – *SOFT AND CRISPY THROUGH A* ***FINE LAYER OF CROQUANT*** *TOPPED WITH A* ***TASTY NOUGAT-CREAM***

SERVICE-CLUB

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PRODUCT NAME	weight
AMERICAN CAKE & MUFFIN	15 KG
AMERICAN CAKE & MUFFIN DARK	15 KG
AMERICAN TOFFEE CAKE	10 KG
AMERICAN COOKIE	10 KG
AMERICAN BROWNIE	10 KG
AMERICAN DONUT 50	16 KG

PRODUCT NAME	weight
AMERICAN CARAMEL ICING	5 KG
AMERICAN DARK ICING	5 KG
AMERICAN VANILLA ICING	5 KG

PRODUCT NAME	weight
MILK CHOCOLATE CHUNKS	5 KG
DARK CHOCOLATE CHUNKS	5 KG
WHITE CHOCOLATE CHUNKS	5 KG

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