

Brownie Rolls

Ingredients:

Macphie Brownie Mix	1.000Kg
Water	0.290Kg
Vegetable Oil	0.130Kg
Crema Vela Pistachio	0.250Kg
Coverdecor White	0.250Kg
Dobla Decorations	
Purple Chocolate Colourings	



Method:

1. Add Macphie Brownie Mix to a machine bowl fitted with a beater, and mix on 1st speed for 30 seconds.
2. Add the oil, and beat on 1st speed for approximately 30 seconds.
3. Add the water and mix for 1 minute on 1st speed, and scrape down.
4. Mix for a further 1 minute on 1st speed
5. Add to baking tray
6. Bake at 190°C for 35 minutes
7. Once cooled, break the brownie up into crumbs and continue to mix together until dough formed
8. On a piece of cling film press down the dough into a rough rectangle, once the right shape trip the excess to give a clean rectangle
9. Spread the Crema Vela Pistachio on evenly to the brownie
10. Roll like a Swiss Roll, wrap in cling film and add to the fridge
11. While the brownie roll is in the fridge heat the coverdecor and add the colourings until the desired colour
12. Take the brownie roll out of the fridge and flood with the coverdecor
13. Place back into the fridge until the coverdecor has set
14. Once the coverdecor has set pipe on Crema Vela Pistachio and add a Dobla decoration to each blob of Crema Vela
15. Cut and serve in slices