



Eco-Cuisine, Inc.

A Flexitarian® True to Nature Company

## Basic Chocolate Brownie

**For additional product** information, instructions, and recipes in this document have been prepared by Ron Pickarski, the first plant-based vegetarian chef to be certified as an Executive Chef by the American Culinary Federation. Chef Ron is also an expert in the preparation of traditional cuisine, but specializes in gourmet vegetarian cuisine prepared with plant-based foods.

**For preparation assistance, menu development, special product application and technical information** please contact Ron Pickarski at [ron@eco-cuisine.com](mailto:ron@eco-cuisine.com) or call at (303) 402-0289. **Product training videos are on Eco-Cuisine's web page at [www.eco-cuisine.com](http://www.eco-cuisine.com)** Chef Pickarski will instruct you on how to work with the products and assist your company in integrating this vegetarian product into your menu with minimum effort.



German Chocolate Brownie

**Description & Recipe Application/Uses:** Eco-Cuisine's all-natural brownie dry mix has the color of cocoa powder, a slightly granulated texture, with all of the Basic dry

mixes, the brownie (Flexitarian®). Recipe applications include Hazelnut Ice Cream Cake, Chocolate Cream Cake, German Chocolate Brownie & Peanut Butter Cream brownie. Baked brownie is freeze-thaw stable & has a shelf life of 3-5 days in airtight, sealed container. Bone-char free sugar used in Brownie mix. Kosher certified

### **Brownie Recipe Sampling:**

- Low fat Vegan Brownie Instructions
- Mocha Brownie
- Black Cherry Brownie
- Decadent Brownie
- Vegan Hazelnut Chocolate Brownie Torte
- Decadent Brownie (Flexitarian®)
- Vegan Chocolate Cake
- German Chocolate Brownie
- Walnut Brownie Option
- Chocolate Ganache Brownie

## **BASIC LOW FAT Brownie DIRECTIONS**

Yield: 12 two ounce portions

1 lb.	<b>Eco-Cuisine Chocolate Brownie Dry Mix</b>
1-cup	water
1 tablespoon	vanilla Extract

1. Preheat oven to 350° F.
2. Place Chocolate Brownie Mix in a mixing bowl. Add water and vanilla and mix until evenly dispersed (don't over mix). Pour batter into an oiled and floured (unless no-stick surface is used) baking pan.
3. Bake for approximately 15-20 minutes, or until the center springs back when gently pressing.