



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 or call at (303) 402-0289. **Product training videos are on Eco-Cuisine's web page at** 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

Decadent Vegan Brownie #4 version (with Chocolate chips)

Yield: One 10-¼" x 6-½" x 1-¼" pan (approximately 8 portions)

1 pound	Eco-Cuisine Chocolate Brownie Dry Mix
1 oz.	white flour
1-1/2 oz.	Bitter Sweet Chocolate Chips, ground to coarse Powder (Optional to melt chocolate chips and add to batter)
1 oz.	Palm Shortening
1 cup	warm water
1 tablespoon	Vanilla Extract

1. Preheat oven to 350° F. Oil and flour baking pan.
2. Place shortening and chocolate in a pan and warm while stirring on medium low heat.
3. Place Chocolate Brownie mix, flour, and ground chocolate in mixer and mix until evenly distributed.
4. Pour water, warm shortening/chocolate mixture, and vanilla into brownie mix and mix until evenly dispersed.
5. Spread batter evenly in an oiled and floured pan.
6. Bake for approximately 20-30 minutes or more - until the center springs back when gently pressing.