

THE HAPPINESS FACTORY

CHOCOLARIUM⁺

OF MUNZ & MINOR



Our favourite recipes

MUNZ DOUBLE CHOCOLATE BROWNIES

Preparation time: 20 min.
Baking time: 15-20 min.

Ingredients:

200 g Munz 70 % Dark Chocolate, chopped
200 g Munz Milk Chocolate, chopped
100 g butter

200 g sugar
4 eggs
1 pinch of salt

150 g flour
200 g ground almonds

100 g chopped walnuts

1. Melt 400 g of chocolate and the butter in a saucepan at the lowest heat, allow to cool slightly.
2. Mix the eggs, sugar, and salt in a bowl, until the mixture is bright, then stir in the chocolate mix.
3. Mix in the flour and almonds. Put the dough into the baking tray lined with baking paper, then smoothen.
4. Chop the walnuts and place them on the dough.
5. Baking: approx. 15-20 min. in the middle of an oven pre-heated to 180 degrees. Remove the cake and let it cool in the tray.

Tray: For a rectangular baking tray



CHOCOLARIUM.CH