

## Brownie - Twister

### **Puff Pastry:**

| <u>ingredients</u>              | <u>amount</u>      |
|---------------------------------|--------------------|
| wheat flour, type 550           | 1000 g             |
| <b>Westfalia Backstabil Pro</b> | 50 g               |
| salt                            | 20 g               |
| whole egg                       | 25 g               |
| water, cold                     | 550 g              |
|                                 | <hr/> 1645 g <hr/> |
| Westfalia Melange Platte        | 1000 g             |

### **filling:**

|                              |        |
|------------------------------|--------|
| <b>Westfalia Brownie Mix</b> | 1000 g |
| butterfat                    | 250 g  |
| water                        | 300 g  |

### **method:**

Produce a basic dough by kneading the ingredients 2 minutes slow and 4 minutes fast speed.

After a short cool resting-time laminate Westfalia Melange Platte with two single and two double folds.

Mix the ingredients for the Brownie-filling in a mixing-machine for a short time.

Roll the puff pastry on a width of 50cm and a thickness of 2,5mm, spread the Brownie-filling evenly on the dough and sprinkle with chocolate drops, then roll the dough lengthways.

Cut pieces of a 2,5cm width and lay them on prepared baking-sheets, cover them with crumbles.

Garnish the baked twister with Westfalia Superschnee.

**Baking-temperature:** approx. 200 °C

**Baking-time:** approx. 20 minutes

