

Dubai Chocolate Brownies**Ingredients:**

- | | |
|----------------------------------|---------|
| • IREKS Brownie Mix | 1.000kg |
| • Oil | 0.200kg |
| • Water | 0.300kg |
| • Dark Choc Chunks | 0.150kg |
| • IRCA Dubai Pistachio Delicrisp | 0.600kg |
| • IRCA Kiron White | 0.200kg |
| • IRCA Kiron Dark | 0.250kg |
| • IRCA Coverdecor Dark | 0.250kg |
| • Chopped Pistachios | |

**Method:**

- In a mixing bowl fitted with a paddle attachment, combine 200g vegetable oil and 300g water with 1kg Brownie Mix. Beat on slow speed for 1 minute, then scrape down the bowl.
- Continue beating on medium speed for 3 minutes. Add the chocolate chunks and mix on slow speed for a further 1 minute.
- Bake at 180°C–190°C for 20–25 minutes. Allow to cool completely.
- Melt IRCA Kiron White and mix with IRCA Dubai Pistachio Delicrisp. Spread evenly over the cooled brownies and allow to set.
- Melt IRCA Kiron Dark together with IRCA Coverdecor Dark, then spread evenly over the set pistachio layer. Finish with chopped pistachios.