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Bulging brownie met chocodrip en Oreo botercreme

Kan het voor jou nooit genoeg chocolade zijn? Ga dan voor deze indrukwekkende Bulging Brownie want er zitten hier maar liefst 7 soorten chocolade in!

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85

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Other materials:

- 5 eggs (approx.. 250 gram)
- 105 gram butter
- 210 ml water
- 250 ml water
- 300 gram unsalted butter
- 3 pack Oreo cookies
- 1 pack chocolate Oreo Cookies
- Chocolate truffles
- Chocolate Hazelnut balls

Make the Brownie as indicated on the packaging using the PME Extra Deep Cake Pan Round 20 cm. Use the entire bag and bake the brownie with the Wilton Decorator Preferred® Bakeware Heating Core in the middle. Let it cool off completely.

Prepare 2 servings of the FunCakes mix for Butter Cream. Crumble 2 rolls Oreo cookies and gently fold it into the butter cream. Do not stir with a mixer and don't overdo it, otherwise the cream will turn gray.

Cut the Brownie in three layers, and fill each layer with a layer of butter cream. Then fill the top and sides with the cream. Paste oreo's around at the bottom of the cake for a finishing touch.

Melt the FunCakes pure chocolate melts in a bain-marie or in the microwave and pour over the cake. Pipe a large tuft of butter cream in the middle of the cake. Put in the chocolate Oreo's, the regular Oreos and other chocolate decorations. Finish with some PME Belgian Chocolate Curls Caramel and put it on a nice standard. Voilà, bon appetit!