



# LOTUS BISCOFF BROWNIE

Recipe by  
Chef Ashian Topno







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## WHAT YOU NEED

Pillsbury™ Egg Free Brownie Mix 1 kg



Water 300 g



Refined Oil 150 g



Lotus Biscoff 300 g



## METHOD

1. In a mixing bowl, add the premix and water
2. Now, mix at Speed 1 using paddle attachment
3. Scrape the sides and bottom of the mixing bowl to facilitate even mixing
4. Now, mix at Speed 2 for another 2 minutes
5. Pour the batter into the desired shape mould
6. Place the Lotus Biscoff over the batter (feel free to experiment with this placement)
7. Bake at 170°C for 25-28 minutes for a nice, gooey and fudgy brownie

### Chef Notes:

*Drizzle chocolate ganache on top for extra flavour*