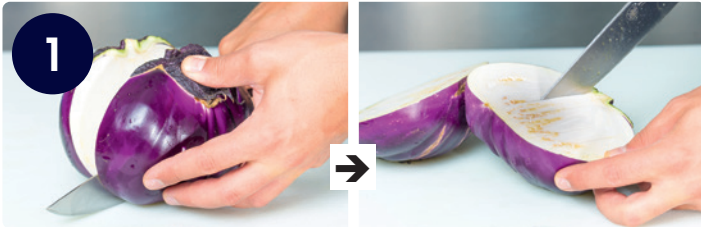


## EGGPLANT BROWNIE



**1** Cut the eggplants in half → then **incise**.



**2** Cook them in the SkyLine Premium<sup>s</sup> oven. Chill in the SkyLine Chill<sup>s</sup> blast chiller.



**3** Remove the eggplant skin from the pulp, then **strain** the pulp.



**4** Blend the chocolate in the K55 food processor: Start at "**speed 10**" using "**pulse function**" for 20 seconds. Switch to "**continuous speed 10**" until the chocolate starts to melt.



**5** Add the eggplant pulp to the chocolate and **keep mixing** on "**speed 10**" for 30 seconds.



**6** Add the following ingredients to the eggplant-chocolate-mixture: eggs • cocoa powder • salt • baking powder • almond flour • honey  
**Mix** on "**speed 4**" until the mixture results homogeneous. **Add** walnuts and mix on "**speed 1**" until all walnuts are evenly mixed to the batter.



**7** Pour the batter on the U-Pan baking tray spreading it evenly. **Cook** in the SkyLine Premium<sup>s</sup> oven. **Chill** in the SkyLine Chill<sup>s</sup> blast chiller.



**8** How to **portion**:  
**Cut** the brownie into rectangles of **6,5cm x 5,5cm**. **Put** in packages.



Excellence is central to everything we do.  
By anticipating our customers' needs, we strive for  
Excellence with our people, innovations, solutions and services.  
To be the OnE making our customers' work-life easier,  
more profitable – and truly sustainable every day.

Follow us on



[www.electroluxprofessional.com](http://www.electroluxprofessional.com)



**zero waste**  
ALL TASTE

## Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

