

Collagen chocolate brownie

Ingredients used

OmniCol™ 110

Recipe suggestion

The OmniCol™ 110 is a powdered protein with a creamy white colour and a neutral taste and smell. In this recipe, we have raised the protein in the chocolate brownie from 6.80% to 15.00% using OmniCol™ 110.

Ingredients	Amount
Sugar	24.34
Egg	18.18
Dark chocolate	16.23
Walnuts	12.98
Butter	9.74
Flour	9.09
OmniCol™ 110	8.31
Cocoa powder	0.78
Salt	0.19
Baking soda	0.16
Total recipe	100.00%

Nutrition facts:	per 100 g:
Energy	1828.86 kJ/437.87 kcal
Fat	25.64 g
Saturated fat	10.87 g
Carbohydrate	36.79 g
Protein	15.00 g
Salt	0.54 g

Production procedure

1. Preheat the oven to 170°C.
2. Melt the butter and chocolate together, and let it cool down for 2-3 min.
3. Whip eggs and sugar, and add in the melted butter and chocolate.
4. Mix the dry ingredients and sift them into the egg/butter/chocolate mix.
5. Add in chopped walnuts and mix it all together.
6. Fill up 3/4 of the small muffin forms and bake at 170°C for 14 minutes.