



GLUTEN FREE BROWNIE BOWL

Honduran Chocolate Manifesto Brownie heaven topped with Peruvian crème fraiche and ganache , showered with the crunch of Amaretto cookie crumbles and black currant pearls. And of course we didn't forget the Amerina cherries to top!



Ingredients

- 1 Honduran Chocolate Gluten Free Brownie
- Peruvian Crème Fraiche
- Peruvian Ganache
- 2 Amerina Cherries
- Amerina Cherry Syrup
- 2 tsp amaretto cookies
- ½ tsp black currant pearls

Directions

step 1

Slice the Gluten Free Brownie into 4 even pieces.

step 2

Stack the Gluten-Free Brownies on top of each other in a crisscross pattern.

step 3

Spoon the lightly whipped Peruvian Crème Fraiche over the side of the brownie stack.

step 4

Drop 2 Amerina Cherries on top of the Gluten Free Brownie Pieces.

step 5

Drizzle a spoon of Amerina Cherry Syrup over the Brownie Stack.

step 6

Sprinkle 2 teaspoons of Crushed Amaretto Cookies over and around the perimeter of the bowl.

step 7

Place ½ teaspoon of Black Currant Pearls on top of the Chocolate Crème Fraiche