

/ . !

~~\$%&'()*+,-./:;@_{}~~~

(>:>;04=K9 1@0C=8 2 GC3C==>9 A:>2>@>45 =0 =5?@O<>< 60@5 A 2C0;LN O1;>G=>3> 4K<0. %@CABOI00



$20 < 8 =$
 $35 < 8 =$
 10
 175°C

=3@5485=BK

200 g BQ<=K9 H>;>04 70 %, :CA>G:0<8 120 g =5A>;Q=>5 A;82>G=>5 <0A;>
60 ml <8>5 virg2:~2=5ABAG0AB8 <0A;0) 220 g :>@8G=52K9 A0E0@
4 ud :@C?=K5 O9F0 :><=0B=>9 B5<?5@0BC@K 110 g <C:0 4;O 2K?5G:8
35 g =5A;04:89 :0:0>-?>@>H>: (+ 5IQ 4;O ?@8AK?:8 A:120 g 25K)A8= (F54@0)
100 g BQ<=K9 8;8 <>;>G=K9 H>;>04 :@C?=K<8 :CA:0<8 100 g 203C:8F:0CA80@02B
1 pizza A Ma Flor? (208 2840) 5, C@02=>25H8205B A;04>ABL)

(038

1 ! " , \$ " , C " , 175 °

0638B5 C3>LC?04B64B5 C5D>5:B×60 GB>CK BB05G<5B00<>96K0@88 A2B1B>87C9@QBZ:255@<CB 57AB02LB5

2 !" ", (, ! !

0 A;01>< >3=5 8;8=0 2>40=>9 10=5 @0AB>?8B5 H>:>;04 70 %, <0A;> 8 >;82:>2>5 <0A;> 4> 3;04:>9 1;5ABOI59 <0A

- 3 ", / & !! % , (",
718209B5 O9F0 A :>@8G=52K< A0E0@>< 3-4 <8=CBK 4> ?KH=>AB8 8 A25B;>3> F25B0; B0< @>6405BAO E@CA
- 4 ! ", !+ ", ! #
%>@>H> A<06LB5 GC3C==CN A:>2>@>4C <0A;><, ?@8AK?LB5 :0:0>-?>@>H:>< 8 AB@OE=8B5 87;8H5:: B0: =5 ?
- 5 ', / ! / ' + +
@>ALB5 =51>;LHCN 3>@ABL O1;>G=>9 I5?K =0 C3;8 8 ?>AB02LB5 A:>2>@>4C 2 F5=B@ @5HQB:8, =04 45D;5:B
- 6 ", "/ #'#. " ' #, 30-35
0 30-9 <8=CB5 ?@>25@LB5: :>@>G:0 4>;6=0 @0AB@5A:0BLAO, 0 7C1>G8AB:0 87 F5=B@0 2KE>48BL A =0;8?H8
- 7 ", " % #", ! ",
>AK?LB5 A25@EC A>;LN E;>?LO<8 8 409B5 1@0C=8 >B4>E=CBL 2 A0<>9 A:>2>@>45 15-20 <8=CB: >AB0B>G=>

!@254KB>@0

- ">G:0 A=OB80 — MB> 2AQ 1;N4>. "O3CG89 1@0C=8 A=8<0NB, ?>:0 F5=B@ 5IQ 4@>68B, 0 7C1>G8AB:0 2KE>48B A
- ! H>;>04>< <5=LH5 4K<0 — MB> 1>;LH5. 51>;LH>9 3>@AB8 O1;>G=>9 I5?K 2 =0G0;5 E20B05B =0 D@C:B>2K9 D>=
- >25@O9B5 IC?C :0;5@K, A:55B5@05-B5@05B9K:H:00Q0<04>LB5;G5@AB0B8LA0 65@B@G5-A@5HQB:0, ?>MB>

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Big Green Egg Large

Large mantiene 175 C indirecto estable para hornear el brownie en sartén para 10.

mikamado.es/ru/kamados/big-green-egg-large

Big Green Egg ConvEGGtor — Large

Deflector imprescindible para hornear el brownie al indirecto sin quemar la base.

mikamado.es/ru/accesorios/bge-conveggtor-large

Petromax FP35

Sartén de hierro que da la corteza craquelada y el centro fundente.

mikamado.es/ru/accesorios/petromax-skillet-fp35

InkBird IBT4XS Bluetooth

Vigilar que la cámara se queda clavada en 175 C durante el horneado.

mikamado.es/ru/accesorios/inkbird-ibt-4xs

>=K9@5552B:u/recetas/brownie-ahumado-sarten-hierro-kamado

0:A0AB=8il20@B@Q@7>9C7B3@0A46N A ?>4E>4OI8E ?>:C?>.. 57 4>?>;=8B5;L=KE 70B@0B 4;O 20A.