



WASABI ALMOND FLIGHT

Brownies inside a dark chocolate cup covered with Tabasco infused fudge icing, Made with Hershey's Chocolate Bettercreme and wasabi soy sauce almonds.

Yield: 70 Servings

INGREDIENTS

1 Each **RICH'S** Allen® 1/2 Sheet Uniced Nut Free Brownie, 5 Count (#91480)

1 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)

1 Each Dark Chocolate Cup

Tabasco

1 oz **RICH'S** Allen® Fudge Icing, 1 Count, 39 lbs (#04201)

1/2 oz Wasabi Soy Almonds

1/2 oz Chocolate Pieces

DIRECTIONS

- 1 Using a 1/2 sheet Brownie, split the cake in half horizontally. Using a 2" round cutter, cut 5x7 making sure to cut through both layers creating 70 circles of cake.
- 2 Using Fudge Brownie & Donut Icing and Tabasco, mix together until desired heat is acquired.
- 3 Using a piping bag and the Tabasco Fudge Icing, pipe a single swirl on the bottom of a dark chocolate cup.



- 4 Place a single circle of brownie on top of the Tabasco Fudge.
- 5 Using a piping bag and Tabasco Fudge, pipe a single swirl on top of the brownie circle. Smooth flat to the top of the dark chocolate cup.
- 6 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe on a double rosette on top of the cup.
- 7 Using chopped wasabi soy sauce almonds, cover bottom edge of rosette.
- 8 Using your choice of chocolate pieces place on top of rosette.