

CHOCOLATE BROWNIE



PREPARATION
45 MINUTES



SERVES
16 PERSONS



NUTRITION FACTS

Per Serving: 365 kcal/ 1 piece

Protein 5.5g; fat 15.6g; carbohydrates 51.3; fibers 1g.

CHEFF'S WORDS

A chocolate brownie or simply a brownie is a chocolate baked confection. Brownies come in a variety of forms and may be either fudgy or cakey, depending on their density. Brownies often, but not always, have a glossy "skin" on their upper crust. They may also include nuts, frosting, cream cheese, chocolate chips, or other ingredients. A variation made with brown sugar and vanilla rather than chocolate in the batter is called a blond brownie or blondie. The brownie was developed in the United States at the end of the 19th century and popularized there during the first half of the 20th century.

They are typically eaten by hand, often accompanied by milk, served warm with ice cream (a la mode), topped with whipped cream, or sprinkled with powdered sugar and fudge.

INGREDIENTS

400g flour
50g cocoa
110g butter
2 teaspoons of baking powder
2 eggs
1 pinch of salt
300g sugar
200ml coffee, freshly made
100 ml oil
100ml whipped milk
1 spoonful vanilla essence or rum
Glaze
100ml whipped cream
200g chocolate

DIRECTIONS

1. In a bowl, mix the flour, sugar and baking powder very well. Mix eggs. Prepare the whipped milk.
2. Put the coffee, butter, oil and cocoa in a saucepan. Put on low heat, stirring all the time to homogenize the mixture. When it comes to a boil pour this syrup over the flour with sugar. Mix quickly.
3. When the syrup is fully incorporated, add the mixed eggs. Mix again and when the egg is no longer visible, add the mixed milk and the essence. Mix until the dough has a homogeneous colour and the consistency of thick lava.
4. Pour the dough into a 20 x 33 cm pan, lined with baking paper, which you grease with a little butter. Level the dough in the pan. Put in the oven at 180C for 25 minutes. Do the toothpick test to make sure it is done. Take it out of the oven and let it cool down.
5. Prepare the glaze: put the crushed chocolate and whipped cream in a saucepan. Put on low heat and keep stirring until the chocolate is completely melted. When it's ready, take it off the heat and mix it a little more so that it's well homogenized. Let it cool down for another 5 minutes. The glaze must only be warm and have thickened a little during this time.