



recipespace

chocolate brownies

ingredients

275g caster sugar
85g plain flour
185g unsalted butter
185g dark chocolate
50g milk chocolate
50g white chocolate
40g cocoa powder
3 large eggs
100g hazelnuts (or macadamia nuts, or whatever you fancy)

how to do it

Cut the butter into smallish cubes and tip into a mixing bowl. Break the dark chocolate into chunks and drop into the bowl. Sit the bowl on a saucepan about 1/4 full of water on a low heat, stirring occasionally until the butter & chocolate have melted together (or you could cover the bowl with cling film & put in the microwave for 2 minutes on high). Whichever way you do it, leave the melted mixture to cool to room temp.

Heat your oven up to 160C for a fan oven/180C for a standard/gas 4. Line the base of a shallow 20cm square tin, with non-stick baking parchment.

Now sieve the plain flour and cocoa powder into a bowl. Chop or break the white and milk chocolate into small, roughly square chunks. Break 3 large eggs into a large bowl and tip in 275g golden caster sugar.

Whisk the eggs & sugar until they look thick & creamy, like a milk shake. This can take up to 8 minutes, depending on how powerful your mixer is, so don't give up. It's ready when the mixture becomes really pale and about double its original volume.

Pour the cooled chocolate mixture over the mousse, then gently fold together with a rubber spatula until the colour is a mottled dark brown. Be gentle so you don't knock all the air out. Resieve the cocoa and flour mixture over the mousse and gently fold in. It will look dusty and unpromising at first, but stick with it until it's gungy and fudgy. Stop just before you feel you should so you don't overdo it. Stir in the white and milk chocolate chunks until they're dotted throughout.

Pour the mixture into the prepared tin & bake. After 25 mins, pull the shelf out and gently shake the tin a bit. If the brownie wobbles in the middle it's not quite done, so pop it back for another 5 minutes until the top has a shiny, papery crust and the sides are just beginning to come away from the tin. Try to resist the temptation to eat the brownies before they've cooled!

