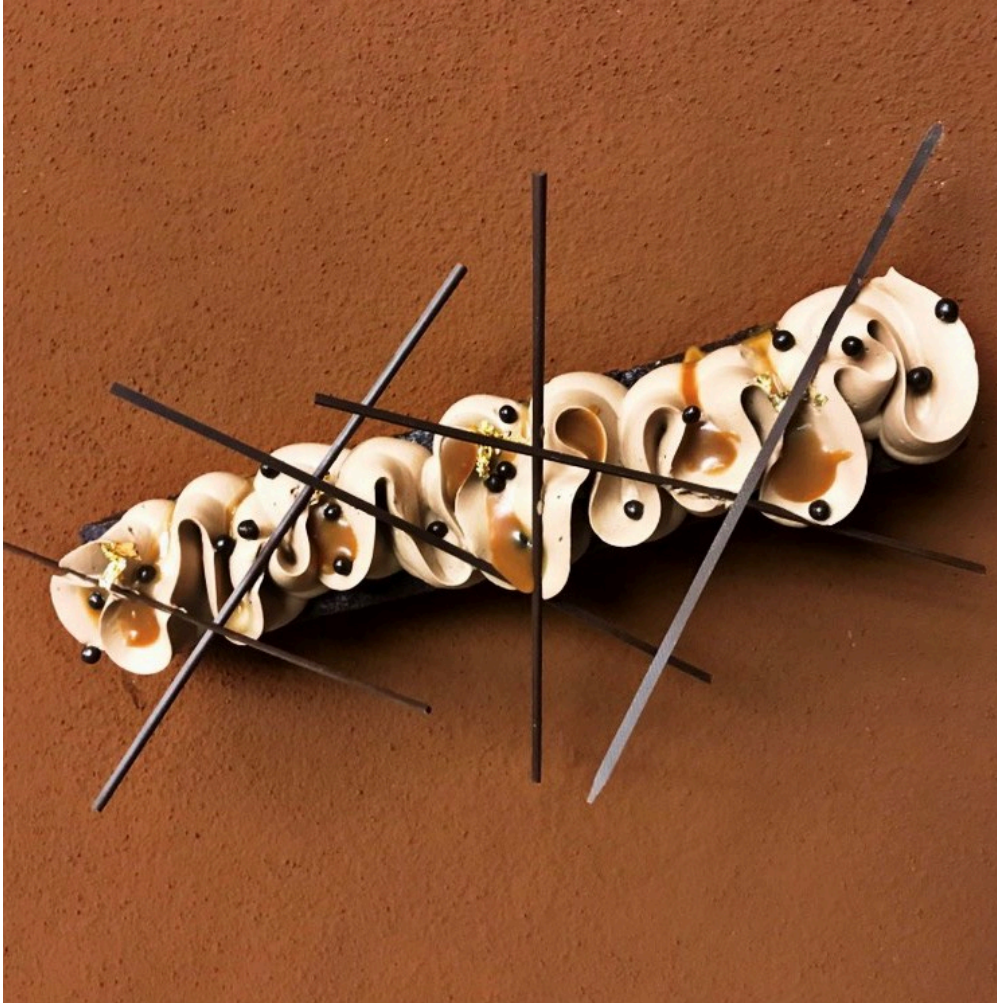


BROWNIE WITH DULCE CREAM

The perfect combination of chocolate and hazelnut. Bet you can't have just one...



Prep time: **20 minutes**

Cooking time: **50 minutes**

Serves: **20-25 people**

Difficulty of recipe: **Easy**

This Chocolate Brownie recipe is exceedingly soft, with rich aromas of chocolate and roasted hazelnut. The best way is to enjoy it cold with coffee or ice cream. Follow along below for this easy recipe! We can't wait until you get to try it for yourself or share it with relatives!

Ingredients

For the Brownies:

✓ Tray: 30cm X 40cm

- ✓ Whole eggs – 2
- ✓ Sugar – 1kg
- ✓ Butter – 240 grams
- ✓ Dark chocolate 70% – 340 grams
- ✓ Milk chocolate – 180 grams
- ✓ Flour – 180 grams
- ✓ Cocoa powder – 40 grams
- ✓ Salt – 20 grams
- ✓ Hazelnuts – 100 grams

For the Cream:

- ✓ Cream – 450 grams
- ✓ Caramelized chocolate – 150 grams
- ✓ Trimoline or honey – 20 grams
- ✓ Gelatin – 3 grams
- ✓ Water – 18 grams

Steps

For Brownies

1. Combine eggs and sugar in a mixer bowl. Whisk on medium speed. Approximately 5 minutes.
2. At this time, melt two types of chocolates along with the butter in the microwave.
3. When the chocolate is melted pour it into the mixer bowl delicately.
4. Mix very well, then add cocoa powder, salt, flour and hazelnuts.
5. Mix until smooth.
6. Spread into a tray with a silicone mat.
7. Bake for 50 minutes at 180 degrees Celsius.
8. Let cool, then place Brownies in the fridge.

For Cream

1. Mix gelatin with water.
2. Weigh chocolate.
3. In a sauce pan, mix cream, trimoline or honey, bringing it to a boil.
4. Pour in chocolate and gelatin mixture. Blend.
5. Cool and cover, then store in fridge overnight.
6. Next day, whip mixture and pipe onto chocolate brownies.