

# Chocolate brownie, red berries compote and vanilla ice cream |

**Recipe for 4 persons**

## **Description**

The traditional recipe for a chocolate brownie served with a compote of red berries and a vanilla ice cream

## **Note**

You can add nuts or chocolate chips in the brownie batter.

## **Ingredients**

### For the brownies

- 125 Gr Dark chocolate
- 125 Gr Sugar
- 125 Gr Butter
- 2 Unit(s) Egg
- 40 Gr Flour

### For the berries coulis and vanilla ice cream

- 250 Gr Mix of frozen berries
- 100 Gr Sugar
- 4 Scoop(s) Vanilla ice cream

## **Preparation**

- Preparation time **30 mins**
- Preheat your **four** at **350 F°**

### Brownies preparation

In a double boiler, melt chocolate and butter. Using an electric mixer, mix the sugar and eggs until the ribbon texture (10 min at high speed). Fold chocolate mixture into the egg mix. Finally, stir in flour to the mix. Pour into greased and lined with parchment paper. Bake 30-35 minutes. Wait until it cools down completely to cut into portions.

### Red berries compote preparation

In a saucepan, combine the frozen fruit, sugar, zest and lemon juice. Bring to boil. Reduce heat and simmer for 10-15 minutes. Cool down completely.

### To serve

Pour a small amount of red fruit compote on your plate, place a brownie on top and serve with vanilla ice cream.

**Bon appétit!**