

Chocolate brownies, salted butter caramel sauce

Recipe for 4

Description

A classic! Its texture and flavours will leave you satisfied.

Note

Be careful with the coloration of your caramel sauce. The darker it will be the more bitterness you will have.

Ingredients

Brownies

- 600 Gr Butter
- 450 Gr Sugar
- 150 Gr Brown sugar
- 12 Unit(s) Egg
- 120 Gr Flour
- 175 Gr Pecan nuts
- 175 Gr Pistachios
- 600 Gr Dark chocolate

Salted butter caramel

- 100 Gr Sugar
- 25 Gr Butter
- 100 Ml 35% cooking cream
- 2 Pinch(es) Sea salt flakes

Preparation

- Preparation time **25 mins**

Brownies

Melt the chocolate and butter in a bain-marie. In the frying pan, roast the nuts for a few minutes. In a bowl, whip eggs, sugar and brown sugar until the mixture is light (ribbon consistency) approximately 5 minutes. Add the molten chocolate and mix delicately. Add delicately the flour and mix gently. End by adding the nuts. Pour into a baking sheet lined with parchment paper and butter. Bake until the centre is set but still moist 35 minutes.

Salted butter caramel

In a sauce pot, cook the sugar until it takes a nice golden color. Add the butter and stir. Add the warm cream, whisk together and bring to a boil for about 2 minutes or until it is nice and smooth. Ideally, pass the caramel through a fine mesh sieve.

Bon appétit!