

CARAMEL BROWNIES



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SERVES 6 TO 8

PECAN BROWNIES

- 190g Eggs
205g Brown sugar
195g Butter
100g **GUANAJA 70%**
or 100g **CARAÏBE 66%**
or 100g **ORIADO 60%**
45g All-purpose flour
15g **COCOA POWDER**
145g Pecans
115g **IVOIRE 35%**
- Mix the eggs and brown sugar together.
Melt the butter and **GUANAJA**, then incorporate into your first mixture.
Add the sifted flour and **COCOA POWDER**.
Add the roughly chopped pecans.
Pour into a mold and sprinkle with chunks of **IVOIRE**.
Bake at 340°F (170°C) for 17 minutes.

SALTED BUTTER CARAMEL

- 185g Heavy cream 36%
1/2 Vanilla bean
1 Cinnamon stick
20g Glucose syrup
185g Sugar
50g Salted butter
- Heat the cream and infuse the split and scored vanilla bean along with the cinnamon stick.
Slowly warm the glucose then progressively add the sugar and heat through to obtain a light caramel.
Add the salted butter. Sieve the hot infused cream, and add to the mixture.
Heat to 245°F (118°C).
Immediately pour into a large bowl and leave to cool until you are ready to assemble.

ASSEMBLY

Make the brownie mixture and bake in a dish or deep tray.
Once the brownie is cooked, cut in half. Once the caramel has cooled, pour over one half of the brownie, then immediately cover over with the second half. Store in the refrigerator then cut into 6 x 6cm squares.

Extra Indulgent Suggestion:

Cut the squares in half diagonally to make mini club sandwiches.