



Brownie party bites

Recipe by Chef Chiara Turelli

Serves: 12

Cooking: 45min

Difficulty: Easy

Ingredients :

For the brownies:

- Butter 250g
- Dark chocolate 180g, chopped
- Vanilla extract 1 t
- Sugar 1 3/4 cup
- Eggs 4
- Cashew, toasted and chopped
- Flour 1 cup

For the ganache:

- 400g dark chocolate, chopped
- 1/2 cup cream
- 1/2 tsp vanilla extract
- Pinch salt

For the toppings:

- 1/2 coconut flakes
- 1/4 raspberries
- 1/4 blueberries
- 4 squares of sesame brittles
- 3 candied orange slices, halved

Methods :

- In a large saucepan, melt the butter and turn off the heat.
- Add the chocolate to the hot butter and allow it to melt for 5 minutes.
- Using a whisk, add the vanilla and sugar.
- One a time, whisk in the eggs until everything is combined.
- Fold in the cashew followed by the flour; make sure not to over mix the brownies or they will become tough.
- Pour them into a lined baking tin.
- Bake at 180°C for 40 minutes.
- Allow them to rest on a wire rack until cool.
- For the ganache, add the chopped chocolate to a bowl.
- Heat the cream, vanilla and salt. Pour over the chocolate and allow to sit for a few minutes.
- Whisk the chocolate ganache until combined and refrigerate until thick.
- Cut into squares and pipe a dollop of chocolate ganache on each square.
- Garnish with the sesame brittle, blueberries, raspberries, coconut and candied orange sliced.