

**MONDAY – DESSERT**

**Chocolate Brownie, Fruit Salad VG/GF/LF**

**Serves: 12 persons**



**Recipe Ingredients**

**Brownie**

280g  
500g  
5  
185g  
300g

**Not suitable for GF/LF/VG (see page 3)**

Butter  
Caster sugar  
Eggs  
Flour  
Chocolate chips  
Caramel sauce  
Vanilla ice cream

**Fresh Fruit Salad**

**GF/LF/VG (see page 3)**

Kiwi, peeled  
Tinned pineapple  
Banana, peeled  
Apple  
Fresh mint

**CHEF'S TIPS**

- ★ Make the salad whilst guests are eating their mains and not in the morning, so that the fruit retains its natural colour.



Lemon juice  
Pinch of brown sugar  
Shredded coconut

### **Morning preparation**

#### **9.40am**

344. Place the butter in a large glass bowl and melt in microwave for 2-3 minutes until completely melted.
345. Grease the baking tray with a little butter and line with greaseproof paper.
346. Add sugar to melted butter and whisk well.
347. Add the eggs one at the time, whisking well to a smooth consistency.
348. Next, add the flour and mix well, removing all lumps.
349. Add cocoa powder and chocolate chips. Mix well.
350. Check the cake.
351. Transfer the mixture into the baking tray and put the brownie on a middle shelf. Lower the oven temperature to 155°C and bake for approximately 55 minutes.
352. When ready, take out of the oven and leave on the side to cool down. Cover before leaving.
353. Put the peppers for the starter in the oven.

### **Evening preparation**

#### **6.30pm**

354. Carefully lift the brownie out of the tray onto a chopping board.
355. Cut the edges off and portion into 12 equal pieces.
356. Transfer back into the tray.
357. Once the mains have been served
358. Turn off the oven and put the portioned brownie in. The residual heat in the oven will warm the brownies through while the guests are eating their mains.
359. To make the fruit salad, chop up all the fruit and add to a glass mixing bowl.
360. Season with sugar and lemon juice, and then add freshly chopped mint leaves.

The logo for CHARDONS features a stylized blue arch above the brand name. The arch is composed of two curved segments meeting at a central peak, with a thin blue line extending horizontally from each end. The word "CHARDONS" is written in a clean, black, sans-serif font, with each letter spaced evenly across the width of the arch.

# CHARDONS

## To Serve

361. Drizzle the brownie plate with caramel sauce. Place a portion of warm brownie in the centre of the plate and a scoop of vanilla ice cream on top. To finish, sprinkle with icing sugar and add a sprig of fresh mint.
362. Serve the fruit salad in a small glass butter dish sprinkled with shredded coconut and decorated with a sprig of fresh mint.