

DAY 4 – DESSERT

Chocolate Brownie (VG), (GF), (LF)

Serves: 12 persons



Recipe Ingredients

Brownie

280g

500g

5

185g

300g

Not suitable for (VG), (GF), (LF) *(see separate recipe)*

Butter

Caster sugar

Eggs

Flour

Chocolate chips

Caramel sauce

Vanilla ice cream

Morning preparation

9.40am

1. Place the butter in a large glass bowl and melt in microwave for 2-3 minutes until completely melted.
2. Grease the baking tray with a little butter and line with greaseproof paper.
3. Add sugar to melted butter and whisk well.
4. Add the eggs one at the time, whisking well to a smooth consistency.
5. Next, add the flour and mix well, removing all lumps.



6. Add cocoa powder and chocolate chips. Mix well.
7. Check the cake.
8. 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.
9. When ready, take out of the oven and leave on the side to cool down. Cover before leaving.
10. Put the peppers for the starter in the oven.

Evening preparation

6.30pm

11. Carefully lift the brownie out of the tray onto a chopping board.
12. Cut the edges off and portion into 12 equal pieces.
13. Transfer back into the tray.
14. Once the mains have been served
15. 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.

To Serve

16. 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.

[Please click here to refer you to the vegan Orange crème brulee](#)