

Brownies, cannelle et poivre de Cayenne, caramel au beurre salé

Recipe for 4 servings

Description

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

Note

Serve the brownies at room temperature.

Ingredients

Brownies

- 200 Gr Butter
- 150 Gr Sugar
- 50 Gr Brown sugar
- 4 Unit(s) Egg
- 40 Gr Flour
- 0.50 Tsp Cinnamon powder
- 2 Pinch(es) Cayenne pepper
- 200 Gr Dark chocolate

Salted butter caramel

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

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Brownies

Melt the chocolate and butter in a bain-marie. In a frying pan, dry-roast the walnuts for a few minutes. In a bowl, whisk eggs, sugar and brown sugar until light and fluffy (ribbon consistency), about five minutes. Add the melted chocolate and mix gently. Gently stir in the flour, cinnamon and cayenne pepper.

Pour onto a baking tray lined with buttered parchment paper. Bake until the center is set, about 35 minutes.

Butter caramel

In a saucepan, cook the sugar until it turns blonde. Add the butter and mix. Add the hot cream, whisk and bring to a boil for about 2 minutes, until the mixture is smooth. Ideally, strain the sauce through a sieve.

Bon appétit!