

# Chocolate brownies, salted butter caramel sauce |

**Recipe for 4 servings**

## **Description**

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

## **Note**

Serve the brownies at room temperature.

## **Ingredients**

### Brownies

- 100 Gr Butter
- 75 Gr Sugar
- 25 Gr Brown sugar
- 2 Unit(s) Egg
- 20 Gr Flour
- 30 Gr Pecan nuts
- 30 Gr Pistachios
- 100 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 the frying pan, roast the nuts for a few minutes. In a bowl, whip eggs, sugar and brown sugar until the mixture is light (ribbon consistency) approximately 5 minutes. Add the molten chocolate and mix delicately. Add delicately the flour and mix gently. End by adding the nuts. Pour into a baking sheet lined with parchment paper and butter. Bake until the centre is set but still moist 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!**