

Chocolate brownies, salted butter caramel sauce, vanilla ice cream, roasted sesame tile |

Recipe for 4 servings

Description

A deconstructed dessert which marries several textures, tastes and which will seduce you

Note

Be careful with the coloration of your caramel sauce. The darker it will be the more bitterness you will have.

Ingredients

Brownies

- 100 Gr Butter
- 75 Gr Sugar
- 25 Gr Brown sugar
- 2 Unit(s) Egg
- 20 Gr Flour
- 25 Gr Pecan nuts
- 25 Gr Pistachios
- 100 Gr Dark chocolate

Salted butter caramel

- 50 Gr Sugar
- 15 Gr Butter
- 60 Ml 35% cooking cream
- 1 Pinch(es) Sea salt flakes

Sesame tiles

- 70 Gr Icing sugar
- 25 Gr White and black sesame seeds
- 20 Gr Flour
- 25 Ml Water
- 20 Gr Melted butter

Vanilla ice cream

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **25 mins**

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.

Salted butter caramel

In a sauce pot, cook the sugar until it takes a nice golden color. Add the butter and stir. Add the warm cream, whisk together and bring to a boil for about 2 minutes or until it is nice and smooth. Ideally, pass the caramel through a fine mesh sieve.

For the tiles

Roast the sesame seeds in the oven for 4 minutes. Melt the butter, add the water, and put everything in the same bowl.

When cold, add all the rest of the ingredients.

With a flat spatula, spread the mix on a baking tray really thin. Cook it in the oven 425 F for 6 minutes.

Plating

Dice the brownies, put 3 squares on a plate.

Put a a scoop of a vanilla on each square and sparkle with pieces of sesame tile and pour the salted caramel.

Bon appétit!