

Dark chocolate Brownies, chocolate ganache mousse |

Recipe for 12 Tapas

Description

Here is a gorgeous recipe of brownies rich in nuts with a decadent black chocolate icing.

Note

Wait until brownie is completely cooled before cutting it. It will be much easier to cut.

Ingredients

For the brownies

- 150 Gr Dark chocolate
- 150 Gr Butter
- 100 Gr Sugar
- 50 Gr Brown sugar
- 3 Unit(s) Egg
- 30 Gr Flour
- 1 Handful(s) Pecan nuts
- 1 Handful(s) Pistachios

For the mirror

- 125 Ml 35% whipping cream
- 5 Ml Honey
- 100 Gr Dark chocolate
- 175 Ml 35% whipping cream

Preparation

- Preparation time **20 mins**
- Preheat your **Oven** at **350 F°**

Preparation for the brownies

Melt the chocolate and butter in a bain-marie. In the frying pan, roast peacans and pistachios 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.

Preparation for the mirror

Place the chocolate in a bowl. In a small saucepan bring the cream and the honey to a boil. Pour over the chocolate. Let stand for 1 minute, without stirring. With a whisk, stir until the ganache is smooth. Pay the mirror on the brownie and let rest before cutting in squares.

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Bon appétit!