

Double chocolate and pecan brownies with salted caramel.

Recipe for 4 persons

Description

Double chocolate and pecan brownies with salted caramel.

Ingredients

Brownie

- 150 Gr Dark chocolate
- 150 Gr Butter
- 3 Unit(s) Egg
- 150 Gr Sugar
- 30 Gr Flour
- 150 Gr Pecan
- 40 Gr White chocolate

Salted caramel

- 150 Gr Sugar
- 50 Gr Salted butter
- 150 Ml 35% cooking cream

Preparation

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

Preparation

Roast your pecans for 5-6 minutes in the oven, let cool and then chop them roughly.

Brownie

Melt the chocolate and butter in a steam bath. In a mixing bowl, whip the eggs and sugars until it reaches a ribbon like texture, roughly 3 minutes. Add the melted chocolate and gently incorporate. Add the flour and gently incorporate, then finish by adding the nuts and white chocolate. Pour the mix into a baking sheet lined with buttered parchment paper. Cook in the oven until the middle is well cooked, roughly 35 minutes.

Salted caramel

In a sauce pot, cook the sugar until it becomes lightly colored. Add the butter and incorporate. Add the warm cream, mix well and then bring to a boil for a bout 2 minutes and mix until the mixture is a smooth consistency. Pass the sauce through a fine mesh sieve.

Bon appétit!