

Double chocolate and pecan brownies with salted caramel - Virtual Workshop Version

Recipe for 2

Description

Double chocolate and pecan brownie with a salted butter caramel.

Never forget that butter and chocolate = Love and Happiness.

Note

The right hot temperature of the cream is essential to the success of the caramel. We don't want to create a thermal shock. Also, mixing your sugar too much while it melts at the beginning will crystallize it and ruin the recipe.

Ingredients

Brownie

- 75 Gr Dark chocolate
- 75 Gr Butter
- 1.50 Unit(s) Egg
- 75 Gr Sugar
- 15 Gr Flour
- 75 Gr Pecan
- 20 Gr White chocolate

Salted caramel

- 75 Gr Sugar
- 25 Gr Salted butter
- 75 Ml 35% cooking cream

Preparation

- Preparation time **20.00 mins**
- Preheat your **Oven** at **350.00 F°**

To prepare before class

Make sure all of your ingredients are WEIGHED AND MESURED.

You will need :

1 medium mixing bowl, 1 spatula, 1 whisk, 1 small cooking pot, 1 small mixing bowl and 1 mould for the brownie.

Brownie

Melt the dark 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 20 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.

Bon appétit!