

Double chocolate brownies with pecans and salted butter caramel |

Recipe for 4 servings

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
- 75 Gr 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 **40 mins**
- Preheat your **Oven** at **350 F°**

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.

Bon appétit!