

# Smoked brownies, maple and bacon caramel sauce

## Recipe for 4 portions

### Description

A classic! Its texture and flavours will leave you satisfied.

### Note

Serve the brownies at room temperature.

### Ingredients

#### Brownies

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

#### Salted butter caramel

- 100 Gr Maple sugar
- 25 Gr Butter
- 100 Ml 35% cooking cream
- 4 Slice(s) Bacon
- 1 Tsp Vanilla extract

### Preparation

- Preparation time **45.00 mins**
- Preheat your **Oven** at **375.00 F°**

#### 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.

Once the brownies have cooled, cut out the portions and smoke them for 5-10 minutes in a smoker.

#### Butter caramel

Cook the bacon to make it crispy. Let it cool, then crumble it.

In a saucepan, cook the sugar with the butter and the cream, whisk and bring to the boil for about 2 minutes, until the preparation is smooth and homogeneous.

Add the bacon and the vanilla extract.

**Bon appétit!**