

DESSERTS

BROWNIES



Ingredients (For 12 fritters)

- 200 g dark chocolate
- 150 g melted butter
- 150 g caster sugar
- 70 g wheat flour
- 3 eggs
- 75 g chopped walnuts
- 1 pinch of salt

Preparation:

Preheat the oven to 180°C.

Melt the butter in a saucepan and incorporate the chocolate, broken into pieces. Allow to melt over low heat, stir to obtain a homogeneous mixture, and remove from heat to reserve.

Beat the eggs with the sugar and pinch of salt until the mixture whitens.

Gradually add the sifted flour. Pour the melted chocolate into the mixture and stir to obtain a homogeneous batter.

Coarsely chop the walnuts, add them to the mixture, and stir again.

Butter and flour a square or rectangular mould.

For the batter into a mould and bake for 25 minutes at 180 °C.

Tip: Serve the brownies warm with a scoop of vanilla ice cream and garnish with fresh raspberries and a sprig of mint.

