



BROWNIES

These are the fudgiest, most decadent brownies in our repertoire. They're an amalgam of the ingredients list from the Super Fudge Brownie recipe (*Mrs Fields Best Ever Cookie Book*) - adapted to suit what we can source here in Oz - and the methodology from *Nick Malgieri's Supernatural Brownies*.

- 180g unsweetened or bittersweet chocolate, chopped or in callets (I use Callebaut Cocoa Mass 100% or Callebaut Dark 70%)
- 250g unsalted butter
- 4 large (59g) eggs
- 450g white sugar
- ¼ teaspoon fine sea salt
- 1 Tablespoon vanilla extract
- 100g plain flour
- 180g semisweet chocolate chips (I used Callebaut 54%)

1. Preheat oven to 150C/300F (with fan). Line a 20cm/8" square pan OR a 31 x 14cm/12 x 5½" biscotti pan with parchment paper.
2. In a large pyrex bowl, microwave the butter and unsweetened or bittersweet chocolate in short bursts on high until the chocolate begins to melt, then stir until smooth. Set aside to cool slightly.
3. In a large mixing bowl, whisk the eggs well by hand, then add the sugar, salt and vanilla, whisking to combine. Using a spatula, stir in the chocolate and butter mixture, then fold in the flour until well incorporated.
4. Pour the batter into the prepared pan. Smooth the surface with a spatula, then sprinkle the semisweet chocolate chips all over. Bake for 45 to 55 minutes, or until the batter is set and a toothpick inserted into the centre comes out clean. Do not overbake!
5. Cool on a wire rack to room temperature, then cover and refrigerate for at least an hour. Cover and serve chilled. This recipe also freezes brilliantly - tuck some away for chocolate emergencies!

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