



Ross's Magnificent Chocolate Brownies – great for Xmas!



These are really easy to do, taste Delish and are great for an 'anytime' treat! I have been fairly comprehensive on the instructions to make it easier as I tend to make it up as I go when I cook!

INGREDIENTS

125g good quality butter

2 eggs

1 cup sugar

$\frac{3}{4}$ teaspoon vanilla

$\frac{3}{4}$ cup plain flour

$\frac{2}{3}$ cup good quality cocoa

$\frac{1}{4}$ teaspoon salt

1 200g family block of milk chocolate (chopped)

$\frac{1}{2}$ cup Macadamia nuts or walnuts (chopped)

TOPPING

1 200g family block milk chocolate

1 tablespoon butter

1 tablespoon Greek yoghurt or crème fraiche or cream

1 heaped teaspoon milk chocolate powder

2 teaspoons cold water

$\frac{1}{4}$ teaspoon salt

You will need a baking dish approx. 10in x 6in for the mixture, with baking paper on the bottom.

OK here we go.....preheat the oven to 175c and get the baking tray ready, I find it easier to butter the bottom then add the baking paper. Get a mixing bowl ready and then melt the butter in a microwave, then beat in the eggs, sugar, vanilla, beat well then fold in the flour, cocoa and salt. Chop up the chocolate into chunks (you can have a piece!) and fold them in too. Finally add the chopped nuts. When completely mixed in, add to the baking tray and even out with a spatula right to the sides. Place in the center of the oven for about 25 to 30 minutes, keep an eye

on it as we don't want it to burn, check after about 20 minutes by placing a knife in the center which should come out clean when cooked. Ok now if its ready place on a warming rack to cool.

For the topping place a pan a third full of water on the stove and let the water boil, then turn down to simmer, place another smaller pan in the water, break the second bar of chocolate into chunks and place in the top pan, it should start to melt (do not stir it as it may separate), you will see it melting slowly, then add the butter and gently mix, add the chocolate powder, mix and then the Yoghurt, cream or Crème fraiche (your choice). When its all a creamy texture add the salt and then the water (the water reacts with the chocolate and makes a nice glossy sheen).

Now with a spatula spread the topping over the cake mix and smooth evenly, right to the corners and edges. Be fairly quick as it will start to set. If you want to make a pattern now is the time to do it.

Finally, when cool place some foil over the mix being careful not to let the foil touch the chocolate and place in the fridge overnight.

In the morning get a knife and go around the sides to the bottom and gently lift it out, be careful of the topping if you have to turn it over, take off the baking paper and cut into small or large pieces depending on your preference.

Put them into a container and freeze, take them out as needed.

TIPS: You can use a mixture of plain or milk chocolate for the topping, the picture on the left is plain with walnuts and the right milk with Macadamia nuts.

I use a small manual whisker rather than spoon to 'gently' mix the chocolate topping, do not use an electric one!

YUM!

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