



Chocolate Brownies

Ingredients

- 150g unsalted butter
- 150g dark chocolate
- 75g brown sugar
- 75g wholemeal flour (or plain white flour, or gluten-free plain flour)
- 3 eggs
- 20g cocoa powder

Key Equipment

- 32x26cm baking tin/tray
- Small saucepan and heat-proof mixing bowl OR a microwave
- Whisk or mixer
- Spatula or wooden spoon

Chef's notes

Use the best quality chocolate you can get your hands on, minimum 70% cocoa solids. It makes a big difference to the end result.

Method

1. Heat a pot of water over medium-high heat, till gently boiling. Place a heat-proof mixing bowl over the pot. This is called a bain-marie or water bath, and lets you heat the ingredients without burning them.
2. Add the chocolate and butter to the bowl, and melt. You could also melt the ingredients in a bowl in a microwave on low for a couple of minutes, stirring it now and again.
3. In another mixing bowl, whisk the eggs and sugar together vigorously, until thick and frothy.
4. Once the chocolate is melted, pour it gently into the egg mixture and whisk together well.
5. Sift in the flour and cocoa powder. Fold until mixed.
6. Preheat your oven to 160°C/325°F (fan-force).
7. Line a 32 x 26 cm baking tray with baking paper. Pour the brownie batter into the tray evenly.
8. Pop the tray in the oven, and bake for around 15 minutes, until the top looks well cooked but not burned or scorched.
9. Very carefully remove the (very hot) tray from the oven, and allow to cool for 5 minutes.
10. Gently lift the brownie out of the tray, and transfer to a cake rack to cool down completely. Once cooled, cut up into cubes and enjoy (maybe with some ice cream!)

This Ultimate Chef Academy class is brought to you by Ultimate Activity Camps and The Cooking Club by Victus Group.