

Chocolate Brownie

50g White chocolate, chopped small
135g Dark chocolate, chopped small
110g Unsalted butter
200g Caster sugar
½ tspn Vanilla essence
Pinch salt
3 Eggs
80g Plain flour
20g Cocoa



Saucepan
Weighing Scales
Large Bowl
Spoons
Whisk
Metal rings or tart moulds 7cm diameter & 2cm deep
Sieve



- 1 Heat oven to 150c, gas 2. In a large heat proof bowl over a pan of simmering water melt the dark chocolate, butter, sugar, salt & vanilla essence. Remove from heat.
- 2 When melted, beat in the eggs one at a time, then fold in the plain flour & cocoa which has been sifted. Add the chopped white chocolate.
- 3 Grease and flour the rings/moulds, pour the mixture into the prepared moulds and cook for 12 minutes, or until set on outside but soft in the middle.
- 4 To serve decorate plates with chocolate sauce, place brownie in middle and ice cream on the top in a brandy snap basket.