



Salted Chocolate and Raspberry Fudge Brownie.

Serves: 24 Brownies

TASTE OF EASTER FACT

The brownie has to be one of Australia's all-time favourite treats. Created in America, in the early 1900s, it is thought to have derived its name from its colour.

There are many myths surrounding the origin of the brownie, but one of the most popular tells of a housewife in Bangor, Maine, who was making a chocolate cake but forgot to add the baking powder. When her cake did not rise properly, instead of throwing it out, she cut it up and served the flat slices which were greatly enjoyed by her guests.

Our recipe includes a little sea salt, and raspberries, which creates a wonderful flavour combination when paired with dark chocolate. A light dusting with freeze-dried raspberry powder adds a contemporary touch to the brownies before serving.



INGREDIENTS

- 450gm 56% Cocoa Mass Dark Chocolate - break into small pieces.
- 320gm Unsalted Butter - warm to room temperature and cut into a 2cm dice.
- 1 tsp Vanilla Essence
- 450gm Brown Sugar
- 5 Eggs - beaten.
- 2 Egg Yolks - beaten.
- 190gm Plain Flour
- 250gm Fresh Raspberries - rinse and drain.
- To Taste - Sea Salt
- As Required - Spray Oil
- As required - Freeze Dried Raspberry Powder

METHOD

1. Pre-heat oven to a moderate temperature - 160°C.
2. Over moderate heat, bring a saucepan half full of water to a gentle simmer.
3. In a mixing bowl, which sits comfortably on top of the saucepan, add the chocolate and butter, and place on top of the saucepan. Stir until the chocolate and butter have melted and thoroughly combined, then remove from the heat.
4. Add the vanilla essence and brown sugar and mix through.
5. Add the eggs and egg yolks and mix through.
6. Add the plain flour and fold through until it is completely combined.
7. Add the raspberries and gently fold through.
8. Lightly spray oil a baking tray and line with baking paper.



9. Pour the brownie mix into the baking tray to a depth of 3½ cm, and smooth the surface with the back of a spoon.
10. Lightly and evenly top the brownie with sea salt.
11. Place the baking tray into the oven and bake for 45 minutes or until the brownie has just set, and is firm to the touch. Remove from the oven and set to one side to cool for 20 minutes.
12. Turn the brownie out onto a clean chopping board, remove the baking paper, and place onto a cooling rack, and allow to cool to room temperature.

TO SERVE

Once cooled, trim away the four outer edges from the brownie, cut the brownie into the desired size and number of slices, then lightly dust with the freeze-dried raspberry powder before placing onto a board or platter.