

ALICJA'S DECADENT CHOCOLATE BROWNIE

A signature recipe of the Celtic Ross Hotel for the past decade which never stops to impress little ones as well as grown ups

INGREDIENTS

335 gr dark chocolate 55%
335 gr salted butter
6 eggs
400gr sugar
110 gr plain flour
45 gr cocoa powder
1.5 tsp baking powder

METHOD

Preheat the oven at 180 deg C / gas mark 4

Cut the butter into small cubes and break the chocolate into small pieces

Melt the chocolate and butter together over a hot water Bain-Marie

Whisk the egg with caster sugar until pale, they should look thick and creamy

Once well mixed fold in the melted chocolate and mix until fully incorporated.

Add the sieved flour, cocoa powder and the baking powder and fold with a spatula

The idea is to marry them without knocking out the air, so be as gentle and slow as you like

Pour the mixture into the prepared tin, scraping every bit out of the bowl with the spatula

Bake for 20 minutes at 180 deg C in a tray with greaseproof paper.

If it's still slightly liquid inside, put it back in the oven for an extra 7 minutes

The top should have a shiny, papery crust and the sides should be just beginning to come away from the tin

They'll keep in an airtight container for a good week and in the freezer for up to a month.

Happy baking and Happy Easter



LOCAL SUPPLIERS

West Cork Eggs – Rosscarbery
Clona Dairy – Clonakilty

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