

Sweet Raclette Brownies

Informations

People : 4

Preparation : 15 min.

Cooking time : 10 min.



Ingredients

- 125 g AOP Isigny butter
- 125 g sugar
- 125 g Valrhona chocolate
- 62 g flour
- 2 eggs
- About 20 pecan nuts

Preparation steps

1. Melt the butter and the chocolate (in a double boiler or in the microwave)
2. Mix the eggs, sugar, then add the butter and the melted chocolate
3. Gradually add the flour and mix until you obtain a homogeneous paste
4. Pour the batter into the pans and add caramelized pecans. Don't hesitate to be generous with the quantities.
5. Cook for about 10 minutes. Check for a medium doneness, as undercooking will make it difficult to unmould.



6. Add nuts, icing sugar, caramel, vermicelli, chopped fresh fruit, etc. to the top.