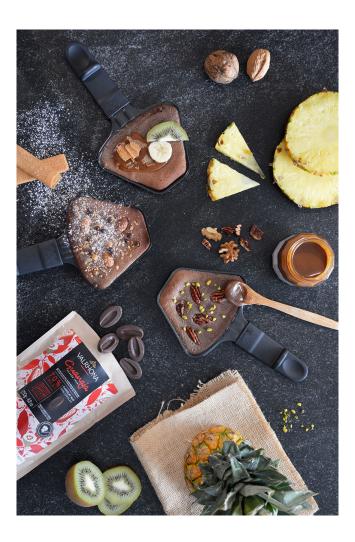


## **Sweet Raclette Brownies**



## **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.