

Jacadi
PARIS

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LA BARQUETTE BROWNIE DE PÂTE LA BARQUETTE BROWNIE DE RENTRÉE



**Servings : 10
brownie barquettes**

Prep time :
30 minutes

Cooking time :
8 minutes

INGREDIENTS

Brownie

- 100 g softened butter
- 55 g dark chocolate (70% cocoa)
- 2 eggs
- 75 g brown sugar
- 25 g plain flour
- 10 g cocoa powder
- 20 g chocolate chips
- 1 pinch of table salt

Hazelnut ganache

- 25 g milk chocolate (or gianduja)
- 25 g dark chocolate (70% cocoa)
- 40 g hazelnut praline (optional)
- 75 g double cream

THE BACK TO SCHOOL BROWNIE BARQUETTE

THE RECIPE

Brownie

Gently melt the butter in a saucepan. Once melted, pour it over the chocolate.

Separate the egg yolks from the whites.

Whisk the yolks with three-quarters of the sugar until pale and fluffy.

Fold in the chocolate and butter mixture with a spatula.

Whisk the egg whites until soft peaks form. Add the remaining sugar and continue whisking until stiff peaks form.

Carefully fold in the whisked egg whites.

Mix together the flour, cocoa powder and salt.

Sift this over the mixture and fold in gently with a spatula.

Pipe 25 g (1 tbsp) of batter into silicone barquette moulds.

Sprinkle a few chocolate chips on top.

Bake for 8 minutes at 180 °C.

As soon as they come out of the oven, press the back of a spoon into the centre to create a hollow.

Leave to cool.

Hazelnut ganache

Melt the two chocolates and hazelnut paste (optional) gently over a bain-marie, stirring slowly.

Warm the cream.

Once the chocolates smooth, add the warmed cream in several additions, stirring with a spatula to form a glossy emulsion.

With a spoon, add the ganache to the cooled brownie barquettes.