

# Gourmet Triple Chocolate Brownie Recipe



## Ingredients

- 185g Dark Chocolate
- 85g Ground Almonds
- 50g White Chocolate
- 50g Milk Chocolate
- 40g Cocoa Powder
- 185g Unsalted Butter
- 3 Large Eggs
- 275g Light Brown Caster Sugar

## Method

1. Melt the butter and dark chocolate together then cool.
2. Prepare a 30cm x 20cm brownie tin (or disposable metal tray) and line the bottom with greaseproof or waxed paper.
3. Sieve the cocoa powder then add the almonds.
4. Whisk the eggs and sugar together in a mixer to a sabayon (a light and foamy consistency).
5. Fold into the cooled chocolate mixture.
6. Fold in the almond and cocoa powder mixture.
7. Fold in the white and milk chocolate buttons.
8. Pour into the prepared tin and bake @ 160°C for 25 minutes.  
Test the brownie with a skewer to make sure it comes out without any mix attached.
9. Cool in the tin, cut and serve.

Makes approximately 900g of brownies.