

KIMBERLEY'S CHOCOLATE BROWNIE WITH CHANTILLY CREAM & RASPBERRIES

INGREDIENTS

For The Brownie

185g Unsalted Butter
 85g Plain Flour
 40g Cocoa Powder
 50g Milk Chocolate
 3 Eggs
 250g Golden Caster Sugar
 185g Good Quality Dark Chocolate (70% Cocoa)

For The Chantilly Cream

400ml Double Cream
 3tbsp Icing Sugar
 1tsp Vanilla Extract

For The Garnish

A Few Fresh Raspberries
 Some Fresh Mint Leaves

METHOD

- Cut the butter into small cubes and tip into a medium bowl. Break the good quality dark chocolate into small pieces and drop into the bowl.
- Fill a small saucepan about a quarter full with hot water, then sit the bowl on top so it rests on the rim of the pan, not touching the water. Put over a low heat until the butter & chocolate have melted, stirring occasionally. Alternatively, cover the bowl loosely with clingfilm and put in the microwave for 2 minutes on high, regularly checking and stirring to avoid burning the chocolate.
- Remove the bowl from the pan and leave the melted mixture to cool to room temperature.
- Preheat the oven to 180°C/ 160°C fan/ Gas Mark 4. Line your tin with greaseproof paper.
- Break 3 large eggs into a large mixing bowl and add the golden caster sugar. Whisk the eggs and sugar with an electric mixer. Once they look thick and creamy (like a milkshake) they are ready, this can take 3-8 minutes.
- Pour the cooled chocolate mixture over the eggy mousse, then gently fold together.
- Sieve the flour and cocoa powder into the mixture and gently fold.
- Roughly chop the milk chocolate and fold into the mixture so the chunks are evenly distributed.
- Pour the mixture into the lined tin, gently ease the mixture into the corners and flatten out the top.
- Put in the oven for 25 minutes. After 25 minutes, open the oven and gently shake the tin. If the brownie wobbles in the middle, bake for another few minutes. The top should have a shiny, papery crust. Take out of the oven and leave to cool in the tin.
- Whilst your brownies are cooling, make your Chantilly cream. With an electric mixer, whisk your double cream in a large bowl until soft peaks are formed.
- Add in the icing sugar and vanilla extract, and gently mix until fully incorporated. Store in the fridge until needed.
- Once your brownies have cooled completely, carefully remove from the tin and cut into eight.
- Serve with a generous dollop of Chantilly cream and garnish with fresh raspberries and fresh mint.