



# CHOCOLATE BROWNIE

by Chef Gabriela Amelunge

## PROCEDURE

Melt the butter and 64% Chocolate. Reserve

In an electric mixer with a paddle attachment combine the melted chocolate mixture with brown sugar. Mixture will look separated.

Mixing on Medium, add Vanilla and Eggs one at a time, slowly to emulsify.

It will look separated. As you add the last of the eggs, the mixture will come together and look shiny and smooth.

Mix for 90 seconds following emulsification. The last bit of mixing adds volume to the eggs, which assists in developing a nice crust.

Add dry ingredients by hand, mixing until almost combined.

Stir in chopped walnuts and chocolate

Pour into a greased half sheet pan

Bake at 325 F – for about 25-30 minutes (depending how deep your pan is)

Cool Brownie completely before cutting.

## INGREDIENTS

- 415 grams – 64% Chocolate
- 210 grams – Butter, Unsalted
- 610 grams – Light Brown Sugar
- 390 grams – Eggs
- ½ TSP – Vanilla Paste
- 55 grams – Cocoa Powder
- ½ TSP – Salt
- 160 grams – All Purpose Flour
- 2 TSP – Baking Powder
- 200 grams – Walnuts (optional)
- 90 grams – 72% Chocolate, Chopped