

FESTIVE DARK CHOCOLATE
BROWNIES WITH A HAZELNUT CRUMB

Gary Parsons, *H&B Executive Chef*

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Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

FESTIVE DARK CHOCOLATE BROWNIES WITH A HAZELNUT CRUMB

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Ingredients

SERVES 10

CH939 Valrhona Chocolate Guanaja 70%	140g
CH195 Valrhona Cocoa Powder	110g
BS428 Callebaut Hazelnut Bresilienne	350g
CH897 Callebaut Dark Chocolate Shavings	10 shavings
DB083 Croxton Manor Unsalted Butter	225g
IN967 Liquid Free Range Whole Egg	220ml
Plain flour	140g
Double cream	150ml
Caster sugar	585g
Gelatine leaves	3 each
Edible gold fragments	



DARK CHOCOLATE BROWNIES
with a Valrhona Chocolate mirror glaze & Callebaut Hazelnut Crumb

Method for the Brownies

1. Pre heat the oven to 190C. Line a 20x30cm or a 8x12in baking tray with baking paper.
2. Gently melt the butter and the 450g of caster sugar together in a large pan. Once melted, take off the heat and add the chocolate and stir until all the chocolate has melted.
3. Beat in the eggs and then add and stir in the flour and the 55g of the cocoa powder.
4. Pour the brownie batter into the prepared tin and bake for 30 to 35 minutes.
5. Take out of the oven and leave to cool in the tray. Once cool enough to hold - cut the brownies into 5cm/2in squares when completely cool.

Method for the Chocolate Mirror Glaze

1. Add the cream, 135g caster sugar, 55g cocoa powder and 150ml water to a small saucepan and heat gently until the sugar is fully dissolved. Keep stirring over the heat. Bring to the boil and simmer for 2 minutes. Remove from the heat and leave to cool for 10 minutes.
2. Soak the gelatine leaves in a bowl of cold water for 5 minutes. Squeeze any excess water from the leaves and stir into the glaze until fully dissolved. Use a sugar thermometer to check the temperature of the glaze and cool to a maximum of 38 degrees before using.
3. Pass the glaze through a fine sieve into a measuring jug and tap on a hard surface to encourage any air bubbles to pop.
4. Dip the brownie in the mirror glaze to completely cover. Sprinkle the hazelnut bresilienne around the base of the brownie, place onto square patisserie cake board base card 55mm x 55mm. Sprinkle the gold fragments and then finish with the chocolate shavings.

Valrhona Chocolate Guanaja Beans 70%

Intense and bittersweet flavour revealing a whole aromatic range of warm notes.

Valrhona Chocolate Cocoa Powder

Valrhona cocoa powder is the crème de la crème of cocoa powder. Famous for tending their own cocoa plantations to better understand the origins of their chocolate, Valrhona is renowned for its quality by the best pastry chefs in the world.

Callebaut Hazelnut Bresilienne

Roasted and chopped hazelnuts coated with crispy caramel. With Callebaut®'s Hazelnut Bresilienne, you have a lovely crunchy and tasty texture at your fingertips to give your pairings a little extra. Simply sprinkle on wet chocolate before hardening to create wonderfully crispy nut covered chocolates.

Callebaut Finest Dark Belgian Chocolate Shavings

Elevate your desserts with delicate chocolate shavings, perfect for adding a touch of elegance to any patisserie creation. Whether you're decorating cakes, tarts or pastries, these fine shavings of chocolate bring a luxurious finish and a rich, velvety flavor that delights the senses.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.