

Less than 1 hour

Serves 6-8

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Ingredients:

- 4 large eggs
- 1½ cups (250g) castor sugar
- ⅔ cup (200g) butter
- 250g dark chocolate, chopped
- ⅔ cup (100g) flour, sifted

Meringue

- 3 large egg whites
- Pinch salt
- ¾ cup (150g) castor sugar
- ½ Tbsp (7ml) apple cider vinegar
- 3 tsp (15ml) cornflour
- ¼ cup (30g) cocoa powder, sifted, plus extra for serving

Method:

1. Preheat oven to 160°C and line a tart pan or an 18cm brownie pan with baking paper.
2. Whisk eggs and castor sugar with an electric whisk for 5 minutes, or until pale and fluffy.
3. Melt butter and chocolate in the microwave at 30-second intervals, stirring until melted. Cool slightly.
4. Add chocolate mixture to egg mixture in a thin stream and whisk until well combined.
5. Fold through flour and pour into prepared brownie pan.
6. Bake for 25 minutes, or until chocolate crust starts to crack and centre is slightly gooey. Set aside.
7. Whisk egg whites and salt until stiff peaks form.
8. Add castor sugar a spoonful at a time, whisking until dissolved before adding the next spoonful.

9. Once smooth and glossy, whisk in vinegar for 2-3 minutes.
10. Fold through cornflour and cocoa powder, taking care not to deflate the meringue.  
(Move your spoon from top to bottom in a figure of 8 while rotating the bowl with your hand until the mixture is well combined.)
11. Top brownie cake with meringue and return to oven for another 15 minutes, or until golden.
12. Cool completely in brownie pan.
13. Unmould and dust with extra cocoa powder just before serving.