

1 hour

Serves 9

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Ingredients:

Ganache:

- 1 cup (250ml) cream
- 2 large slabs (150g each) dark chocolate, chopped
- 1 Tbsp (15ml) butter

Batter:

- 4 large eggs
- 1 cup (200g) castor sugar
- 2½ slabs (250g) 70% dark chocolate, chopped
- ⅔ cup (200g) butter
- ⅔ cup (100g) flour, sifted

Caramel:

- 1 cup (250ml) sugar
- ⅓ cup (80ml) water
- ¼ cup (60ml) cream
- ¼ cup (60ml) butter

Method:

1. Preheat oven to 170°C.
2. For ganache, melt cream and dark chocolate over a double boiler until smooth.
3. Remove from heat and stir in butter.
4. Set aside to cool at room temperature for an hour or two until thickened.
5. Prepare brownie batter by whisking eggs and castor sugar until pale and fluffy.
6. Melt chopped dark chocolate and butter over a double boiler and fold mixture through eggs.
7. Fold in sifted flour.
8. Pour batter into a lined 20cm square tin.
9. Bake for 30-35 minutes or until the chocolate crust starts to crack.

10. Cool completely in the tin before turning out on a wire rack.
11. Combine caramel ingredients in a pot.
12. Stir until sugar dissolves. (Once dissolved, don't stir mixture again to avoid crystallising.)
13. Boil sugar mixture until it turns an amber-gold colour (brush sides of the pot with a pastry brush if any crystals start to form).
14. Add cream and butter, careful for any splatter.
15. Leave the pot on heat for another 2-3 minutes, swirling until sauce thickens.
16. Set aside to cool for 5 minutes.
17. Pour caramel over brownie and cool completely.
18. Spread chocolate mixture over caramel.
19. Slice into squares and serve, or store in an airtight container.