



Mon Paris Pâtisserie Chocolate Brownie Recipe

- By Pastry Chef/Owner Elena Krasnova

Makes approximately 18 brownies.

Ingredients:

Dark / Semi-Sweet chocolate 55%	300g / 1 ¼ cup
Butter	250g / 1 cup
Granulated sugar	400g / 2 cups
Eggs	200g / 4 large eggs
Vanilla extract	5g / 1 tsp
Flour	200g / 1 ½ cup
Baking powder	5g / 1 tsp
Fine Sea Salt	1g / ¼ tsp
Chopped 'Galina' 72% dark chocolate	150g / ½ cup
Chopped pecans	150g / ½ cup

Instructions:

For best results use a scale and measure in grams.

Melt butter and chocolate together on a double boiler, continuously stirring slowly and carefully.

In a separate bowl, whisk together eggs, sugar, and vanilla extract without adding volume.

Pour egg, sugar and vanilla mixture onto the melted chocolate, and slowly whisk together.

Stir in sifted flour and baking powder, until just combined.

Gently fold in chopped chocolate and pecans, and salt.

Pour mixture into two (8X8) buttered and floured metal pans.

Bake at 170°C/ 325°F for 30 to 35 min.

Let cool completely. Cut each pan into 9 brownies or desired size.

Enjoy.