

LoSalt Chocolate Brownie (gluten free)

INGREDIENTS

- 350g 70% chocolate
- 350g butter, softened
- 450g caster sugar
- 4 whole eggs
- 2 egg yolks
- 90g gluten free flour
- 1 tsp baking powder
- 90g cocoa powder
- 1 tsp Losalt

METHOD

1. Pre heat the oven to 180c
2. Place the chocolate in a bowl and place on top of a simmering pan of water. Allow the chocolate to melt, stir occasionally until completely melted. Take off the heat.
3. In a food processor, add the butter and the sugar, beat until it is soft and fluffy.
4. Keep the machine on and slowly add the eggs until they are all incorporated.
5. Then add the remaining of the dry ingredients.
6. In 3 batches fold in the egg mixture into the chocolate ensuring it is evenly mixed.
7. Line a baking tray 12inch by 6inch, with buttered parchment paper. Pour in the chocolate mix and place in the oven. After 35min check to see if it is cooked. If the brownie is beginning to crack on the surface at the edges take it out and allow to chill. At this point it will be a sticky texture.



Serves 15

RECIPE BY:
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