

# Brownie Tartlets (Nina Métayer)

## Ingrédients

- 100g of butter
- 55g of dark chocolate
- 2 eggs
- 75g of brown sugar
- 25g of flour
- 10g of cocoa powder
- 20g of chocolate chips
- 1 pinch of salt
- 25 g of milk chocolate (or gianduja)
- 25 g of 70% dark chocolate
- 40 g of hazelnut praline
- 75 g of liquid cream

## Préparation

1. A new snack idea that you can make with your children, brownie-style trays, a recipe by Nina Métayer.
2. When I saw this recipe that the chef created in collaboration with Jacadi, I quickly got started and I was not disappointed: quick and easy to make, and you get delicious little chocolatey cookies.
3. Ingredients :I used Caraïbes chocolate, cocoa powder, and chocolate chips from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
4. Equipment :Tray moldPreparation time: 30 minutes + 8 minutes of bakingFor arge trays (or 15 to 20 small ones): The brownie: of butter of dark chocolate 2 eggs of brown sugar of flour of cocoa powder of chocolate chips 1 pinch of salt Melt the butter and chocolate gently in a bain-marie or microwave.
5. Separate the egg yolks from the whites, then whisk the yolks with 3/4 of the brown sugar until the mixture whitens.
6. Add the melted butter and chocolate.
7. Whip the egg whites until stiff.
8. When they start to hold, add the rest of the sugar and whisk until you have firm peaks.
9. Gently fold them into the previous mixture using a spatula.
10. Then gently fold in the sifted flour, cocoa, and salt.
11. When the batter is homogeneous, pour it into the tray molds and add a few chocolate chips on top.
12. Bake in a preheated oven at 180°C for 8 minutes.
13. As soon as they come out of the oven, make a hole in the center with the back of a spoon and let cool.
14. Hazelnut ganache: of milk chocolate (or gianduja) of 70% dark chocolate of hazelnut praline of liquid cream Gently melt the chocolates and praline.
15. Heat the liquid cream, then pour it in several times over the chocolates while mixing well to obtain a smooth and shiny ganache.
16. Fill the trays with ganache before enjoying!