Milk chocolate brownie & speculoos

Ingrédients

· 90g of butter
· 100g of speculoos spread
· 90g of sugar
· 3 eggs
· 80g of flour
· 85g of milk chocolate chips
· 2 speculoos biscuits for decoration (optional)
· 160g of milk chocolate
· 90g of butter
· 100g of speculoos spread
· 90g of sugar
· 3 eggs
· 80g of flour
· 85g of milk chocolate chips
· 2 speculoos biscuits for decoration (optional)

Préparation

1. Here is a quick and chocolatey recipe perfect for autumn, as milk chocolate is paired with speculoos The recipe is very simple, just like any brownie really, the only difference is that I started by preparing a brown butter to add an extra aroma that pairs very well with the other flavors.

2. Ingredients :I used the speculoos spread Koro: code ILETAITUNGATEAU for 5% off sitewide (not affiliated).

3. I used the chocolate Jivara from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliated).

4. Shopping list : of milk chocolate of butter of speculoos spread of sugar 3 eggs of flour of milk chocolate chips 2 speculoos biscuits for decoration (optional) Preparation time: 15 minutes + 25 minutes of baking For a 25cm square brownie: Ingredients : of milk chocolate of butter of speculoos spread of sugar 3 eggs of flour of milk chocolate chips 2 speculoos biscuits for decoration (optional) Recipe : Start by preparing a brown butter: melt the butter in a saucepan over low heat and let it cook until it has a nice color.

5. Pour it into a jar and let it cool (you should have about left).

6. Whisk the eggs with the sugar.

7. Melt the chocolate with the spread, then add the warmed brown butter.

8. Pour this mixture into the eggs and mix well, then add the flour and finally the chocolate chips (keep some for decoration).

9. Pour the batter into your mold, then add the chocolate chips and pieces of speculoos.

10. Bake in a preheated oven at 170°C for 20 to 25 minutes, then let cool before unmolding and enjoying!

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