

Dulcey chocolate & pecan brownie

Préparation : 15 min • Cuisson : 15 min

Ingrédients

- 200g of Dulcey chocolate
- 65g of butter
- 3 eggs
- 70g of brown sugar
- 85g of flour
- 50g of dulcey chips
- 90g of coarsely chopped pecans

Préparation

1. A brownie without dark chocolate?
2. Yes, it's possible with the delicious caramelized chocolate, Valrhona's Dulcey.
3. The recipe is exactly the same as for a classic brownie, so a quick and easy recipe to make, with a result that is sweeter but just as indulgent as a classic brownie!
4. You can replace the pecans with hazelnuts or almonds, or even add a little instant coffee to the batter for a slightly different result. Ingredients: I used Dulcey chocolate from Valrhona: use code ILETAITUNGATEAU for 20% off the entire site (affiliate).
5. I used Koro pecans: use code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
6. Melt the dulcey chocolate with the butter.
7. Whisk the eggs with the brown sugar.
8. Mix the two preparations together.
9. Add the flour, salt, then the pecans and dulcey chips.
10. Pour the batter into your buttered and floured mold, then bake in the preheated oven at 180°C for 20 to 25 minutes depending on whether you prefer the cake more or less fudgy.
11. Let cool, then remove from the mold and enjoy!

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