

# Salted caramel & hazelnut brownie

## Ingrédients

- 100g liquid cream
- 155g caster sugar
- 45g salted butter or sweet butter + 1 pinch of fleur de sel
- 150g butter
- 250g dark chocolate (Caranoa by Valrhona for me)
- 3 eggs
- 90g sugar
- 55g flour

## Préparation

1. It's been a long time, a very simple and quick recipe, which doesn't require much time, neither preparation, nor rest, nor cooking, but nevertheless so good !
2. Prepare a dry caramel with the caster sugar, gradually adding it to the pan.
3. Heat the cream with the vanilla.
4. Pour the cream gradually over the caramel, stirring well.
5. Then add the butter and stir.
6. Let it reduce for a few minutes on low heat.
7. Store at room temperature.
8. Melt the chocolate and butter in a double boiler or microwave, stirring regularly.
9. Meanwhile, whisk the eggs with the sugar until the mixture whitens and swells slightly.
10. Add the melted butter and chocolate to the eggs and finish with the sifted flour.
11. You can also add a few whole hazelnuts to the dough.
12. Stir, then pour into a 20cm diameter mould.
13. Bake in the preheated oven at 180°C for 15 minutes.
14. Finishing : Some fleur de sel Some hazelnuts Pour the caramel over the cooled brownie (you will surely have a bit too much, but don't worry, you can keep it in the fridge without any problem).
15. Add a little fleur de sel and finish with hazelnuts (roasted, they will taste better).
16. There you go, enjoy !