

Brookie

Ingrédients

- 200g whole eggs
- 100g muscovado sugar
- 100g brown sugar (cassonade)
- 220g butter
- 15g cocoa
- 120g 70% cocoa dark chocolate
- 50g flour T55
- 125g of 66% cocoa chocolate chips
- 115g butter
- 55g muscovado sugar
- 50g brown sugar
- 1 egg
- 185g flour T55
- 2g baking powder
- 40g nuts
- 35g hazelnuts
- 120g chocolate chips (half milk chocolate half dark chocolate for me)

Préparation

1. The brookie, a delicious combination of brownie and cookies.
2. I had never realized it before, but the arrival of autumn and rain made me want to go for it !
3. I was inspired by a recipe of Karim Bourgi for the brownie part, and by my Levain Bakery copycat cookies recipe for the cookie part.
4. I used Guanaja (70%), Caraiibes (66%), and Bahibe (46%) chocolates for this recipe, try to use chocolates with the same percentages of cocoa otherwise you might get a too sweet result.
5. Whisk the eggs with the sugars.
6. Melt the butter and chocolate and add them to the eggs.
7. Add the sifted flour and cocoa, mix, then add the chocolate chips.
8. Pour into a mold about 22cm in diameter, then set aside.
9. Mix the softened butter with the sugars.
10. Add the egg, emulsify, then stir in the flour, baking powder and salt.
11. Then add the chocolate chips and chopped nuts and hazelnuts.
12. Arrange the cookie dough on top of the brownie.
13. Bake in the preheated oven at 170°C for about 30 to 40 minutes depending on whether you want the brownie to be runny, melting or firm.
14. When it comes out of the oven, let it cool down, then unmould and enjoy !