

Hazelnut brownie fingers

Ingrédients

- 165g nocciolata bianca (or another spread of your choice)
- 100g butter
- 2 eggs
- 90g brown sugar
- 90g flour
- 50g chopped hazelnuts
- 300g dark chocolate

Préparation

1. Here I am again with a brownie recipe, but this time a white brownie, since I made it from the hazelnut spread, Nocciolata bianca.
2. You can of course take the spread of your choice for this recipe, but the taste of this one with the chocolate coating gives a really delicious result. I also chose to bake my brownie in individual finger molds, but you can bake it in a classic frame and cut out rectangles before dipping them in chocolate, or even more simply pour a layer of chocolate on top of the brownie, the recipe will be even faster and the format to share is nice too ;).
3. I used Valrhona's Caraïbes chocolate with 66% cocoa, I advise you to use a chocolate at 66 or 70% so as not to add sugar to the recipe.
4. Melt the butter.
5. Add the sugar and the spread.
6. Whisk in the eggs well, then add the flour and salt.
7. Finish by adding the chopped hazelnuts.
8. Pour the dough into your moulds (fill them only 2/3 full), then bake in the preheated oven at 180°C for 15 minutes.
9. Allow to cool before unmolding.
10. Next, gently melt the dark chocolate without exceeding 35°C.
11. Dip the brownies in the chocolate, shake them to remove excess chocolate, then place them on a sheet of baking paper, decorate if you wish with hazelnuts and let crystallize.