

Caramel Brownie Club Sandwich Style

Ingrédients

- 75g of butter
- 180g of sugar
- 2 eggs
- 1 egg yolk
- 1 teaspoon of vanilla extract
- 60g of neutral oil
- 75g of cocoa powder
- 65g of flour
- 10g of cornstarch
- 1 pinch of salt
- 130g of Caraïbes chocolate chips
- 150g of granulated sugar
- 1 vanilla bean
- 100g of cream
- 45g of salted butter (or unsalted butter and a pinch of fleur de sel)
- 250g of milk chocolate with 40% cocoa
- 45g of neutral oil like grape seed
- 50g of chopped hazelnuts or almonds

Préparation

1. A new recipe that smells like chocolate, caramel, and vanilla: caramel brownies in a club sandwich style!
2. This way, it changes up the classic brownie, and it's also easy to transport. The vanilla in the caramel is of course optional, you can make classic caramel or coffee-flavored caramel if you prefer.
3. If you have any left, the caramel keeps well in an airtight jar in the refrigerator to accompany yogurts or crepes. The same goes for the rocher glaze, in an airtight container in the refrigerator, and you can keep it for several weeks this way.
4. Equipment: Whisk Perforated baking sheet
Ingredients: I used Norohy vanilla & Caraïbes and Jivara chocolates from Valrhona: code ILETAITUNGATEAU for 20% off on the entire site (affiliate).
5. Preparation time: 45 minutes + about 20 minutes of cooking + cooling
For 12 to 18 brownies depending on their size:
The brownie: of butter of sugar 2 eggs 1 egg yolk 1 teaspoon of vanilla extract of neutral oil of cocoa powder of flour 1/2 teaspoon of baking soda of cornstarch 1 pinch of salt of Caraïbes chocolate chips
Melt the butter and add the sugar.
6. Incorporate the eggs, the egg yolk, and the vanilla, then the oil and cocoa powder.
7. Finally, add the flour, salt, baking soda, cornstarch, and lastly the chocolate chips.
8. Preheat the oven to 160°C, then spread the brownie batter on a 40x30cm tray covered with parchment paper.
9. Bake for about 20 minutes, the tip of a knife inserted should come out moist but without liquid batter.
10. Let cool completely.
11. Vanilla caramel: of granulated sugar 1 vanilla bean of cream of salted butter (or unsalted butter and a pinch of fleur de sel) Prepare a dry caramel with the sugar.
12. Meanwhile, heat the cream with the seeds from the vanilla bean.
13. When the caramel is well amber, gradually add the hot cream while constantly stirring.
14. Finish by adding the butter cut into small pieces, cook for another 2 to 3 minutes and mix well (if possible, use an immersion blender to get a very smooth caramel).

15. Let cool completely.
16. Assembly & rocher glaze: of milk chocolate with 40% cocoa of neutral oil like grape seed of chopped hazelnuts or almonds Melt the chocolate, then add the oil and chopped hazelnuts.
17. Let cool to about 35°C.
18. Meanwhile, cut the brownie into squares of 6 or 9cm on each side (I made 9cm squares, but I find each cake a bit too large with these dimensions, I recommend making them a bit smaller).
19. Cut each square in half diagonally to obtain triangles.
20. Fill one triangle out of two with caramel, then close with the second triangle to get a sandwich.
21. Place them in the refrigerator (or freezer for easier glazing) for a few minutes, then dip them in the glaze.
22. Let them crystallize on a sheet of parchment paper and enjoy!

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