

Brownie, hazelnut & shortbread cake

Ingrédients

- 2 egg yolks
- 75g sugar
- 75g softened semi-salted butter
- 100g flour
- 5g baking powder
- 125g 66% cocoa chocolate
- 120g butter
- 3 eggs
- 100g sugar
- 1 teaspoon of vanilla flavoring
- 15g sugar-free cocoa powder
- 50g flour
- 90g chocolate chips
- 45g chopped hazelnuts
- 100g liquid cream
- 120g hazelnut butter
- 125g Azelia chocolate
- 25g honey
- 35g butter

Préparation

1. Today it's a quick, yummy and buttery recipe that I'm posting here!
2. Composed of layers, one of Breton shortbread, one of brownie and one of milk chocolate & hazelnut ganache, it will convince the whole table for dessert or snack. Bonus, it requires little time, ingredients, and very little equipment to make it!
3. Prep time : 45 minutes + 35 minutes cooking + rest. For a cake of 20 to 24cm in diameter depending on the desired thickness: Shortbread : 2 egg yolks sugar softened semi-salted butter flour baking powder
Whisk the egg yolks with the sugar, then add the softened butter and mix well again.
4. Add flour and baking powder.
5. When the dough is smooth, roll it out in a circle on a sheet of baking paper.
6. Set aside in the refrigerator for at least 30 minutes, then bake in the preheated oven at 180°C for 15 minutes.
7. While baking, prepare the brownie batter.
8. Brownie : 66% cocoa chocolate butter 3 eggs sugar 1 teaspoon of vanilla flavoring sugar-free cocoa powder flour chocolate chips chopped hazelnuts. Melt the chocolate with the butter.
9. Whisk the eggs with the sugar and vanilla, then add the melted butter and chocolate.
10. Stir in the flour and cocoa, then finish with the chocolate chips and chopped hazelnuts.
11. Pour over the pre-baked shortbread, then bake again for 15 to 20 minutes at 180°C.
12. Let cool completely.
13. Milk chocolate & hazelnut ganache : liquid cream hazelnut butter Azelia chocolate honey butter
Heat the cream with the honey.
14. Melt the chocolate, and add the hazelnut butter.
15. Pour the hot liquid over it in several times, mixing well after each addition, to obtain a smooth and shiny ganache.

16. Finally add the butter in small pieces and mix again.
17. Pour immediately over the brownie and allow to crystallize.
18. Finishing : A few half hazelnuts Fleur de sel When the ganache has crystallized, unmould the cake by passing the blade of a knife around the edge.
19. Decorate with the hazelnut halves and the fleur de sel, and enjoy!

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