



Miele

Triple choc toffee brownie

By Miele

15 minutes plus cooling time

Preparation time

35 minutes

Cooking time

12 serves

Serves

INGREDIENTS

Salted toffee

80 ml (? cup) water
110 g (½ cup) caster sugar
50 g unsalted butter, diced
1 tsp salt flakes, or to taste

Brownie

250 g good quality dark chocolate,
roughly chopped
230 g unsalted butter, diced
4 eggs, lightly beaten
275 g (1 ¼ cup) caster sugar
150 g (1 cup) flour
Pinch salt flakes, plus more to serve
30 g (2 tbsp) roughly chopped good
quality white chocolate
30 g (2 tbsp) roughly chopped good
quality milk chocolate

METHOD

Salted toffee

1. Line a baking tray with baking paper.
2. Combine the water and sugar in a saucepan and bring to a boil on Induction setting 9. Reduce heat to medium-high, Induction setting 7 and continue to cook until soft-ball stage is reached (118°C sugar thermometer).
3. Add the diced butter to the pan and whisk to incorporate. Continue to cook while whisking until the colour has reached a deep golden brown. Whisk in the salt and transfer to the paper-lined tray. Set aside to cool at room temperature.
4. Once cooled completely, break in small pieces.

Brownie

1. Grease and line a 20cm x 30cm slice pan.
2. Place the dark chocolate and butter into a saucepan and melt over low heat, Induction setting 2. Set aside to cool for 5 minutes.
3. Combine the eggs and caster sugar in the bowl of a freestanding mixer with a whisk attachment. Whisk for 5 minutes or until pale and foamy.
4. Sift the flour over the egg mixture and stir to combine. Add the melted chocolate and salt, then mix well until incorporated. Fold through the remaining chocolate and half of the toffee pieces.
5. Pour the mixture into the prepared pan.
6. Place the pan on shelf level 2 and cook on Fan Plus at 180°C. for 25 minutes until just set.
7. Cool completely in the tin until firm then sprinkle with remaining toffee and some salt flakes. Cut into smaller pieces to serve.

Hints and tips

- For a gluten friendly alternative, replace the plain flour in equal quantities with gluten free flour mix.
- Toasted walnuts, pecans or slivered almonds would be great added to this brownie.