



HAZELNUT AND BANANA BROWNIE WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Lunch | Dinner | All year round



Serves 10

- 150g Nutella
- 1 banana

Brownies ingredients

- 1 egg
- 28g caster sugar
- 28g cane sugar
- 30g milk chocolate
- 55g butter
- 14g plain soft wheat flour
- 3.5g unsweetened cocoa powder
- 10g chopped hazelnuts
- pinch of salt

Hazelnut cream ingredients

- 100g cream
- 45g whole milk
- 22g caster sugar
- 2 egg yolks
- 1.7g aspic
- 33g hazelnut paste
- pinch of salt

Put the egg, and sugars in a bowl and mix them together without beating.

Melt the butter with the chocolate and add to the bowl.

Add the flour and sieved cocoa, plus a pinch of salt.

Pour the mixture into a rectangular cake tin (22x10cm) lined with greaseproof paper. The mixture should reach a height of about 1.5cm. Sprinkle with the chopped hazelnuts and bake at 170° for about 15 minutes.

The cake tin must be higher than 1.5cm because the hazelnut cream will be poured on top of the cake afterwards.

The brownie dough will be 1.5cm thick.

Leave to cool, then place in the freezer.

Hazelnut cream procedure:

Soak the aspic in cold water.

Bring the milk and cream to the boil.

Place the egg yolks in a bowl and add the sugar and salt, then slowly pour in the hot milk/cream and mix well.

Pour this mixture into a pan and heat to 85°C, whisking all the time.

When the mixture reaches 85°C, quickly pour it into a bowl. Squeeze the excess

water out of the aspic and add it straight away to the bowl, along with the hazelnut paste. Use a hand blender to emulsify thoroughly.

Pour the mixture on top of the brownie biscuit, and freeze.

Remove the tray from the freezer after a couple of hours and cut the biscuit into 4x4cm squares.

Leave the brownie squares to defrost slowly in the fridge, then decorate each one with a few banana slices and 15g of Nutella (using a pastry bag).