



HAZELNUT AND BANANA BROWNIE WITH NUTELLA®

Dessert | Vegetarian | Dessert | All year round

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Serves 10

- ½ cup Nutella
- 1 banana

BROWNIES INGREDIENTS

- 1 egg
- 2 tbsp caster sugar
- 2 ¼ tbsp cane sugar
- 2 oz milk chocolate
- ¼ cup butter
- 1 ½ tbsp plain soft wheat flour
- 1 ½ tsp unsweetened cocoa powder
- 2 tsp chopped hazelnuts

- pinch of salt

HAZELNUT CREAM INGREDIENTS

- 3 ½ oz cream
- 3 tbsp whole milk
- 1 ½ tbsp caster sugar
- 2 egg yolks
- 1/3 tsp aspic
- 1 oz hazelnut paste
- pinch of salt

PROCEDURE FOR THE BROWNIES:

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 (9 x 4 in) lined with greaseproof paper. The mixture should reach a height of about ½ in. Sprinkle with the chopped hazelnuts and bake at 340° for about 15 minutes.

The cake tin must be higher than ½ in because the hazelnut cream will be poured on top of the cake afterwards.

The brownie dough will be ½ in thick.

Leave to cool, then place in the freezer.

PROCEDURE FOR THE HAZELNUT CREAM:

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 185°F, whisking all the time.

When the mixture reaches 185°F, 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 1 ½ x 1 ½ in squares.

Leave the brownie squares to defrost slowly in the fridge, then decorate each one with a few banana slices and 1 tbsp of Nutella (using a pastry bag).
