

# CHOCOLATE MOUSSE BROWNIES

Do you know the words that stop me in my tracks? "Chocolate. Mousse. Brownies." Think of these little squares of joy as a baked chocolate mousse, with separated eggs to give them a little air and no flour so we stay gluten free.



Mainly, they are delicious! I love dark chocolate so that's what I use but you can easily replace it with milk chocolate if that's your preference.

If you're in a rush (to eat chocolate; it's OK, I understand), don't worry about the layering and rebaking – just bake all the mixture at once for 40 minutes for a dense, fudgy, life-changing brownie.

**Time:** 1 hour 30 minutes

**Serves:** 16 squares, so probably about 2 people :)



## INGREDIENTS

250 grams raw sugar  
80 grams water  
250 grams unsalted butter,  
chopped  
350 grams dark chocolate,  
in pieces  
5 large eggs, separated  
pinch of salt  
cocoa powder, for dusting,  
optional



## METHOD

1. Pre-heat oven to 170°C. Grease a 22 cm square brownie tin.
2. Place sugar and water into mixing bowl and heat for **5 min/Varoma/speed 1** to create a light syrup.
3. Add butter and chocolate and melt for **2 min/70°C/speed 2**. Stir without heat on speed **2/MC off**, until the temperature reduces to 50°C.
4. Separate the eggs. Turn the dial to **speed 4** and add egg yolks, one at a time, through the lid while mixing. Transfer mixture into a bowl and set aside. Clean and dry mixing bowl scrupulously.
5. **Insert butterfly whisk.** Add egg whites and salt and whip for **2 min/37°C/speed 4/MC off**. Fold egg whites through chocolate mixture with a large metal spoon. **Remove butterfly whisk.**
6. Tip two-thirds of the mixture into the greased tin. Bake for 30 minutes (170°C), then remove from oven and allow to cool. Add remaining mixture and smooth it over to create a second layer. Return to oven and bake for a further 20 minutes. Allow to cool.