



Brownie tart

35'

Hands on

20''

Hands off

55'

Cook Time

14-16

Portion(s)

2

Difficulty



Method

For the crust

- Preheat the oven to 180° C (356° F) set to fan.
- In a mixer's bowl add the sugar, the butter, and beat with the whisk attachment at high speed for 4-5 minutes, until fluffy.
- In a bowl add the flour, baking powder, the chocolate couverture finely chopped, and mix.
- As soon as the ingredients in the mixer turn fluffy, add 3 tablespoons of the solid ingredients, vanilla extract, milk, and keep beating at medium speed for 30 seconds.
- Lastly, add the salt, the flour, and beat at low speed until the ingredients are homogenized.
- Remove 150 g of the dough and set aside. With this dough, you will make cookies to serve your brownie cookie with.
- Butter and flour a [28 cm springform pan](#) and add the dough inside. Wet your hands with a little water, spread the dough so that the whole surface of the pan is covered, and spread it 1 cm high on the sides, to crimp the crust's edges.
- Bake for 20-25 minutes.
- Divide the 150 g of the dough into 10 pieces and shape the cookies. Place them in a [baking pan](#) lined with parchment paper and bake for 12-14 minutes.
- Remove the crust and the cookies from the oven, and set them aside to cool.

For the brownie

- Leave the oven on to 180° C (356° F) set to fan.
- In a bowl add the chocolate couverture cut into pieces, and the butter. Transfer over a [pot](#) with boiling water, creating a [bain-marie](#). Mix with a spatula until the ingredients have melted and homogenized.
- In a bowl add the sugar, vanilla extract, eggs, and mix with a hand whisk until the sugar is dissolved.
- Add the salt, the bain-marie mixture, the flour and mix softly with a

Ingredients

For the crust

- 300 g brown sugar
- 250 g butter, room temperature
- 350 g all-purpose flour
- 1 tablespoon baking powder
- 150 g chocolate couverture
- 1 teaspoon vanilla extract
- 50 g milk
- pinch of salt

For the brownie

- 400 g chocolate couverture
- 330 g butter
- 400 g brown sugar
- 1 teaspoon vanilla extract
- 6 medium eggs
- pinch of salt
- 230 g all-purpose flour

To serve

- ice cream, kaimaki or vanilla
- chocolate couverture, melted
- cocoa powder

Διατροφικός πίνακας

Nutrition information per portion

805 Calories (kcal)	47.0 Total Fat (g)	28.0 Saturated Fat (g)	84.0 Total Carbs (g)
40%	67%	140 %	32%
52.0 Sugars (g)	9.8 Protein (g)	3.5 Fibre (g)	0.38 Sodium (g)
58%	20%	14%	6%

serving spoon.

- Transfer the mixture onto the crust, and bake for 30 minutes. Allow 15-20 minutes for it to cool.
- **Serve** with ice cream, cookies, melted couverture, and cocoa powder.