Spicy brownie



Ingredients

500 g

- 8 g flour
- butter for frying
- 150 g plain chocolate
- 150 g butter
- 125 g sugar
- 125 light-brown soft sugar
- 1 sachet vanilla sugar
- 15 g Bresc Red chilli puree
- 150 g self-raising flour
- 2 g salt
- 4 eggs

Used Bresc products



Bresc Red chilli puree 450g

Preparation method

Preheat the oven to 175°C. Grease the baking tin and dust the tin with flour. Line the bottom with baking paper and grease the paper. Break the chocolate into pieces. Put a pan on a low heat and melt the butter, sugar and chocolate. Stir regularly. Remove the pan from the heat. Stir the red chilli and vanilla sugar into the chocolate mixture. Stir the self-raising flour and salt into the chocolate mixture. Add the eggs one by one, stirring all the time. Ladle the batter into the tin and spread it smoothly. Put the baking tin in the middle of the oven and bake the brownie for 30 to 35 minutes until done. Remove the brownie from the oven when the middle of the brownie is silky. Leave the brownie to cool for about 30 minutes. Cut the sides loose, lay it on a rack in the tin, turn over and turn the brownie onto the rack. Remove the baking paper and allow the brownie to continue to cool. Cut it into pieces.