

# **DARK CHOCOLATE AND TOASTED WALNUT BROWNIE BITES WITH SALTED CAMEL**

By Jason Roberts  
Gluten Free

## **Ingredients:**

### **Brownie:**

220 gms of bittersweet dark chocolate  
200 gms butter  
1 vanilla bean, split and scrapped or 1Tsp of vanilla extract  
200 gms white sugar  
3 large eggs  
150gms almond meal/ flour  
150gms toasted and chopped walnuts

### **Salted Caramel Sauce:**

1 cup of sugar  
½ cup of water  
2 Tbsp. butter  
½ cup heavy cream  
½ tsp. sea salt flakes

## **Instructions:**

1. Preheat oven to 175° C.
2. Line a 9inch square baking tin with parchment paper and set aside
3. Place chocolate, butter and vanilla bean into a medium sized bowl set over a saucepan of gently simmering water (making sure the bowl does not come in direct contact with the water). Once melted remove from heat and allow 5 minutes to cool.
4. Meanwhile beat the eggs and sugar in a separate bowl till light and fluffy, fold into the chocolate mixture along with the almond meal and chopped toasted walnuts.
5. Tip chocolate and nut batter into the prepared cake tin and bake in the pre heated oven for 25- 30 minutes?, the top will look slightly crusty but the center still a little soft, remove from heat and allow to cool for 10 – 15 minutes before turning out onto a cake rack.
6. Once cooled and somewhat firm, portion up and serve with a little helping of salted caramel and fresh cream

## **Instructions for Salted Caramel Sauce:**

1. Place the sugar and water into a heavy based pan and set over a moderate heat, stir until sugar has dissolved. Increase the heat and continue to boil until the sugar starts turning amber in color, approximately 6 – 8 minutes.

2. At this point watch the pan as it will go dark quick, once a little deeper amber in color remove from heat, and carefully whisk in the cream followed by the butter. Once well-mixed remove to another vessel to cool and store.