

# “Valrhona Intense Chocolate Brownies”

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European Imports Ltd.

## **Brownies**

1 # Butter  
2# 4 oz Granulated Sugar  
8 Eggs  
2 teaspoons Nielsen Massey Vanilla Extract  
12 oz Cake Flour  
8 oz Valrhona Cocoa Powder  
4 oz Walnut pieces  
3 oz Valrhona “Araguani” chocolate pieces

Yield: ½ sheetpan

## **Ganache**

1 pint heavy cream  
1# Valrhona “Caraibe” chocolate

1. Cream Butter and sugar with paddle in a Kitchenaid mixer, add eggs and vanilla. Cream until fluffy
2. Sift together the flour and cocoa powder. Add to egg/butter mixture and blend until combined, scrape down the bowl and mix.
3. Add walnut and chocolate pieces
4. Spread onto a parchment lined ½ sheetpan and bake at 350° for 45 mins, or until top cracks and doesn't sink when pushed with your finger. Remove from oven and cool
5. To make ganache: Boil the cream and add slowly to the chopped chocolate, stirring with a rubber spatula. When all of the cream is incorporated, use a handheld mixer to blend the ganache.
6. Spread the ganache over the top of the brownies, cut and serve.

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