Brownies, maple sauce and Guinness

Recipe for 4 portions

Description

A classic! Its texture and flavours will leave you satisfied.

Note

Serve the brownies at room temperature. If you change your beer, ideally go for a dark beer.

Ingredients

Brownies

- 100 Gr Butter
- 75 Gr Sugar
- 25 Gr Brown sugar
- 2 Unit(s) Egg
- 20 Gr Flour
- 100 Gr Dark chocolate

Maple and Guinness Sauce

- 100 Gr Maple sugar
- 25 Gr Butter
- 100 Ml 35% cooking cream
- 4 Slice(s) Bacon
- 50 Ml Guinness bier
- 0.50 Tsp Vanilla extract

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Brownies

Melt the chocolate and butter in a bain-marie. In the frying pan, roast the nuts for a few minutes. In a bowl, whip eggs, sugar and brown sugar until the mixture is light (ribbon consistency) approximately 5 minutes. Add the molten chocolate and mix delicately. Add delicately the flour and mix gently. Pour into a baking sheet lined with parchment paper and butter. Bake until the centre is set but still moist 35 minutes.

Once the brownies have cooled, cut out the portions and smoke them for 5-10 minutes in a smoker.

Butter caramel

Cook the bacon to crisp. Let it cool, then crumble it.

In a saucepan, cook the sugar with the butter, Guiness and cream, whisk and bring to a boil for about 2 minutes, until smooth.

Add the bacon and vanilla extract.

Bon appétit!