



Miele

Triple Choc Toffee Brownie

By Miele

1 hour

30 minutes

12

Serves

INGREDIENTS

250g 70% dark chocolate
230g unsalted butter, diced
4 eggs
300g caster sugar
150g flour
Pinch of salt flakes
30g white chocolate, chopped
30g milk chocolate, chopped
100g salted toffee broken into small pieces

Salted toffee

80ml water
120g caster sugar
50g unsalted butter, diced
Murray River salt flakes, to taste

METHOD

Salted toffee

1. Line a Baking tray with baking paper.

2. Combine water and sugar in a saucepan and bring to a boil on Induction setting 9. Reduce heat to a simmer, Induction setting 7

and continue to cook until soft-ball stage is reached (118°C sugar thermometer).

3. Add the diced butter to the pan and whisk to incorporate. Continue to simmer over high heat while whisking until the butter and

sugar has emulsified and the colour has reached a deep golden brown. Whisk in the salt and transfer to the paper-lined tray.

Set aside to cool at room temperature.

4. Once cooled completely, store in an airtight container until required.

Brownie

1. Place the dark chocolate and butter into a saucepan and melt over low heat, Induction setting 2.

2. Combine the eggs and caster sugar in a large mixing bowl and whisk together until the sugar has dissolved and the mixture

is pale and foamy.

3. Sift the flour over the egg mixture and stir to combine. Add the melted chocolate and salt, then mix well until incorporated.

4. Fold through the remaining chocolate and toffee pieces, then transfer to a paper lined 20cm x 30cm slice pan. Smooth with

a spatula then refrigerate for at least 30 minutes.

5. Pre-heat the Oven on Fan Plus 220°C.

6. Place the brownie on shelf position 2 and Bake for 20-25 minutes until just set when tested with a skewer.

7. Cool completely in the tin until firm, refrigeration will speed this up and then slice into squares to serve. Store in an airtight

container in the fridge for up to 7 days.

HINTS AND TIPS

- For a gluten friendly alternative, replace the plain flour in equal quantities with gluten free flour mix.