

*The Cellar*

Relaxed Dining at Weston Hall

*From Home*

## Crème Egg Chocolate Brownie with Chocolate Sauce



### Brownie Ingredients

300g of unsalted butter  
150g coco powder  
6 free-range eggs  
600g caster sugar  
150g self raising flour  
X 6 chilled crème eggs



### Chocolate Sauce Ingredients

125ml of cold water  
35g coco powder  
110g golden syrup  
160g caster sugar  
110g dark chocolate  
110g unsalted butter  
pinch of salt

half a tea spoon of vanilla essence



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### Brownie Method

Whisk the eggs and sugar in bowl, until pale in colour and it creates soft peaks

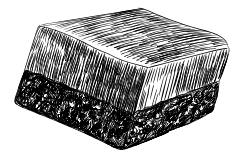
Melt the butter on a medium heat in a pan, once melted add the coco powder and stir. Add the butter and coco powder mixture to the eggs and sugar the mix until smooth.

Fold the flour into the mixture to create a batter

Line a baking tray with baking paper and add the mixture, cut the crème eggs in half and push the crème eggs randomly into the mix.

Bake on 150 degrees for 25-30 minutes until a hard shell appears and brownies are gooey inside.

## Chocolate Sauce



### Method

Boil the water, coco powder, sugar, golden syrup, in a pan on a medium heat. Once bubbling turn the heat down and simmer for 1 minute to thicken.

Place the dark chocolate and butter in a bowl, pour the liquid over the chocolate and butter and whisk until smooth

Add the salt and vanilla and mix together.



Then serve.