

Hazelnuts brownie with the magimix

Hazelnuts brownie with the magimix

5 min	5 min 18 min	5 min 18 min 23 min	5 min 18 min 23 min 2/10
5 min 18 min 23 min 2/10 6	5 min 18 min 23 min 2/10 6 8	5 min 18 min 23 min 2/10 6 8 12	

5 min 18 min 23 min 2/10 6 8 12

200G of dark chocolate

120g of butter

120g of sugar

75G of hazelnuts

50g of flour

3 eggs

200G of dark chocolate
<span

Â»

Preheat the oven to 180 ° C.

Â»

Put the chocolate in the thermomix bowl and mix 5 seconds on speed 5.

Â»

Add butter and set 3 minutes at 60°C on speed 2.

Â»

Add eggs, caster sugar, flour and 50g of hazelnuts.

Â»

Put the brownie dough into a rectangular pan.

Â»

Sprinkle the dough with the remaining crumbled hazelnuts.

Â»

Bake for 15 minutes.

Â»

Let cool your brownie and cut it into square of 8cm.

With this Thermomix brownie, you will delight your children. They will love it. Yum ;)