

Hazelnuts brownie with the thermomix

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200G of dark chocolate
120g of butter
120g of sugar
75G of hazelnuts
50g of flour
3 eggs

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Preheat the oven to 180 ° C.

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

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

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

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Put the brownie dough into a rectangular pan.

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Sprinkle the dough with the remaining crumbled hazelnuts.

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Bake for 15 minutes.

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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 ;)