

Brownies

with homemade creme egg



INGREDIENTS

For the brownies

250g NoviBloc Fondente Dark Chocolate

200g sugar

120g plain all-purpose flour

120g Stork baking block

4 Le Naturelle eggs

1 tsp vanilla essence

1/2 tsp salt

For the homemade creme eggs

150g NoviBloc (Dark or Milk chocolate)

100g Emborg Cream Cheese

40g Elmlea double cream

Zest of 1 lemon

Juice of 1 lemon

100g caster sugar

50g Stork baking block

2 Le Naturelle eggs

Cornstarch (optional)

METHOD

1. Preheat the oven at 180°C.
2. Melt the butter and NoviBloc chocolate using a bain-marie.
3. Set aside to cool and add in the sugar. Whisk until blended.
4. Add the eggs (one at a time). Continue whisking.
5. Add the vanilla essence, salt and fold in the flour.
6. When properly blended, pour mixture into a baking pan lined with parchment paper.
7. Bake for 30 minutes.
8. Whilst the cake is baking, melt the Novibloc chocolate.
9. Set in the chocolate egg moulds. When cool, store into the freezer for 15 minutes.
10. Whilst the chocolate egg halves are setting in the freezer, mix the double cream and cream cheese and set aside.
11. In another bowl, prepare the lemon curd by mixing the lemon zest, lemon juice, sugar and butter using the bain marie method. Stir until butter is melted.
12. Whisk in the 2 eggs.
13. Whisk for about 10 minutes till texture is thick. Cornstarch can be added if desired for extra thickness.
14. Remove the chocolate egg shells from the moulds and fill with cream mixture and top with a drop of the lemon curd.
15. Freeze for another 5 minutes.
16. Slowly press the creme egg halves into the brownies as desired.
17. Chill the brownies in the refrigerator and serve cold.