



JERNEJ KITCHEN

CHOCOLATE BROWNIES WITH HAZELNUT ICE CREAM

These chocolate brownies are fudgy, chocolatey and so delicious. Yum.

FOR	1	BAKING PAN (15 X 20 CM / 6 X 8 INCH)
PREPARATION:	10	MINUTES
BAKE:	20	MINUTES

CHOCOLATE BROWNIES WITH HAZELNUT ICE CREAM

180 g butter
200 g dark chocolate (60% cacao)
80 g all-purpose flour
40 g unsweetened cacao powder
85 g icing sugar
3 eggs
100 g mix of chocolate chips
(white/milk/dark chocolate)
50 g shelled pistachios
1 Maxim premium hazelnut ice cream

TOOLS AND EQUIPEMENT

baking pan (15 x 20 cm / 6 x 8 inch)
bowl
electric mixer
parchment paper

MELT BUTTER AND CHOCOLATE

Preheat your oven to 170 °C / 340 °F. Add butter and chocolate to a bowl. Fill a saucepan about a quarter full with water, then sit the bowl on top so it rests on the rim of the pan, not touching the water. Let butter and chocolate to melt, then remove from the heat and leave the melted mixture to cool at room temperature.

DRY AND WET INGREDIENTS

In a large bowl stir to combine all-purpose flour, unsweetened cacao, icing sugar and pinch of salt. Pour the cool melted mixture into the flour mixture and mix everything together with an electric mixer. Add the eggs and mix for another minute to get a nice mixture without any lumps. Using a kitchen spatula, stir in the chocolate chips and pistachios.

BAKE

Line your baking pan (approx. (15 x 20 cm / 6 x 8 inch)) with parchment paper. Pour in your chocolate brownie mixture and place in the oven. Bake for about 15 - 20 minutes at 170 °C / 340 °F.

SERVE

Remove your chocolate brownies from the oven and let them cool to room temperature. Then cut into squares and serve with a generous scoop of Maxim premium hazelnut ice cream. Store in an airtight container for up to 3 days. Enjoy.