



Triple Choc Brownies

Oven

Preheat to 190°C

Bowl 1

Sift the flour, cocoa powder and salt into the bowl and mix well. Set aside.

Double boiler

Using a double boiler, or a small pot with three centimetres of water, bring to the boil and immediately reduce heat so the water simmers. Place a metal or glass bowl over the pot, making sure it does not touch the water. Combine the butter, dark chocolate and white chocolate chips in the bowl. Use the indirect heat to melt the chocolate, using a high-heat spatula to work the mixture until it is smooth. Remove from the heat.

Bowl 2 (large)

Beat the eggs and sugar until light and fluffy. Add the melted chocolate mix and stir until combined. Beat the flour mixture into the chocolate mixture and gradually add the beer (at room temperature), whisking all the time. Though the mixture may seem a bit thin, sprinkle the semi-sweet chocolate chips evenly across the surface. Some will sink but that's part of the plan.

Baking pan

Pour the brownie mix into a pan lined with non-stick paper. Bake for 25 to 30 minutes or until an inserted skewer comes out almost clean. Remove, turn out on to a rack and allow to cool. Cut to size. Dust with icing sugar.

Makes: 1 dozen brownies

Preparation: 30 to 35 minutes

Cooking: 25 to 30 minutes

Ingredients

300ml beer (dark)

1 cup all-purpose flour

3/4 cup unsweetened cocoa powder

1/4 teaspoon salt

85gm unsalted butter cut into small cubes

225gm dark chocolate, chopped

135gm white chocolate chips

4 large eggs at room temperature

1 cup castor sugar

180gm semi-sweet chocolate chips

1/4 cup icing sugar for dusting