

# Brownie with spicy and special chocolate sauce

COOKING  
LOVERS TEKA



## Consejo del chef

If you want to enjoy this sauce for no-revenge purposes, just remove the chilly. Serve the brownie with hot chocolate all over it.

## Raciones para 2

**200 gr** Butter

**200 gr** Brown sugar

**120 gr** Fondant chocolate 70%  
for desserts

**4** Eggs

**70 gr** Flour

For the spicy and special  
chocolate brownie:

**60 ml** Water

**100 ml** Heavy Cream 35%mg

Chocolate for desserts, half  
cinnamon stick, half chilli

- 1 Preheat the oven to 200°C. Spread butter in a 20x20cm mould and sprinkle some flour all over it.
- 2 Melt the butter and chocolate in a saucepan or in the microwave and stir until well combined. Set aside to cool.
- 3 In a bowl, mix sugar and eggs, and beat with a whisker, add the sifted flour, and stir again. Pour the melted chocolate and butter and whisk.
- 4 Pour the mix in the mould and put it in the oven at 180°C for 20 minutes.
- 5 When the time is over, keep it inside the oven with the door half open for 5 minutes. Then, take it out of the oven. Set aside to cool.
- 6 Prepare the spicy sauce: heat the water, cream, and sugar and add the chilli with the cinnamon. Let the mix rest for 3 to 4 hours and strain.
- 7 Heat again the mix, add the dark chocolate cut into chunks, mix with a whisker until it is completely melted. Turn the heat off.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/brownie-con-salsa-de-chocolate-especiada-y-especial/>

